

Madam JOHNSON's Present :
OR, EVERY
YOUNG WOMAN'S
COMPANION,
IN
Useful and Universal KNOWLEDGE.

Digested under the following Heads :

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| <p>I. Spelling, Reading, Writing, and Arithmetick, taught without the Help of a Master.</p> <p>II. The Compleat Market-Woman.</p> <p>III. The Cook's Guide for dressing all Sorts of Flesh, Fowl and Fish.</p> <p>IV. For Pickling, Pastry, and Confectionary.</p> <p>V. An Estimate of the Expences of a Family in the middling Station of Life.</p> | <p>VI. The Art and Terms of Carving Fish, Fowl, and Flesh.</p> <p>VII. A Bill of Fare for every Month in the Year for Dinner, Supper, and also for extraordinary Occasions.</p> <p>VIII. The Young Woman's Instructor for the right Spelling of Words used in Marketting, Cookery, Pickling, Preserving, &c. &c. &c.</p> |
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To this Edition are added,
Some plain and necessary Directions to MAID-SERVANTS in General, and several useful TABLES :
Which renders it the Completest Book of the Kind ever published.

The Compiler, Madam JOHNSON, in order to make this Book come as cheap as possible to the Purchasers, has, out of her Benevolence, fixed the Price at 1 s. 6 d. Bound; though it contains double the Quantity that is usually sold for that Sum.

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P R E F A C E.

TH O' I am not insensible, that there are divers very valuable Performances of the like Nature already extant, which reflect an Honour and Credit on the Profession which the respective Authors have so industriously attempted to advance; and that such a small Tract as this may at first Sight appear needless at least, if not impertinent, through the Obscurity of the Compiler; yet as the Works of the Former are for the most part too prolix, too expensive, and principally calculated for the Practice and Improvement of young Ladies of affluent Fortunes; and as I have crowded a great Variety of very useful Materials into a narrow Compass, in order to render the Price of it as easy as possible, and within the Reach of that Class of People, for whose Service it is more immediately intended, I flatter myself that I am under no Necessity of making any formal Apology for my present Undertaking.

Since the Number, however, of Servants (both Male and Female) throughout his Majesty's Dominions is very large, and the Welfare and Felicity of most Families, in a great Measure, depend on their discreet Deportment, I think it a Duty incumbent on me to make my Addresses to the Latter in particular, and to beg of them to take into their serious

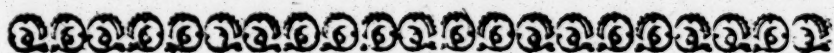
Consideration that low State of Life in which Providence has placed them, and the several little menial Offices, which they must, and ought without Reluctance, to perform.

They should reflect, that they are but Servants, and that their daily Subsistence is wholly dependent on their Superiors; that in Gratitude, therefore, they ought at all Times, and on all Occasions, to be very Industrious, Faithful, and Honest in every Trust reposed in them, whether their Masters or Mistresses be present or absent; that they ought to act sincerely, and without Diffimulation or Eye-Service; to make their principal Study to give all the Satisfaction in their Power; and to have such a strict Guard over all their Actions, as to do nothing, either by Night or Day, that they are conscious to themselves will give the least Disgust.

By such a dutiful and discreet Deportment, they may not only, with just Grounds, hope to obtain a good Character, but what is still more valuable, they will in reality deserve one; than which nothing can more effectually contribute towards their Establishment with Credit and Reputation.

By such a praise-worthy Conduct they will secure to themselves an universal Respect, and lay a solid Foundation for their future Happiness, when they shall attain to a maturer Age, alter their Condition, and become Mothers and Mistresses of little Families themselves.

And if what I here have offered, may contribute in the least towards so important and valuable an End, I shall think these few Leisure Hours Amusements very beneficially bestowed.



A SHORT
DISSERTATION

ON THE
BENEFITS OF LEARNING, and a well-directed
FEMALE EDUCATION.

*Art and assiduous Care must join
To make the Works of Nature shine.*

TAKE a Survey of human Nature, whilst yet in its savage and uncultivated State, how very few Degrees do we find Man removed from the Brute Creation? All his Desires take their Spring from Appetite, and all his Actions, notwithstanding his boasted Rationality, are determined by Principles that differ only in Name from what we term Instinct in the Animal World.

His Happiness, according to his depraved Notion of Things, consists in the unlimited Gratification of all his Senses, and his supreme Felicity in yielding to the Dictates of his most unruly Passions; if he restrains either the one or the other, it is either owing to Whim, Caprice, or some necessary, and perhaps constitutional Impediment, or to the Force of a long Habit, assumed out of Necessity, or by Accident: But Reason or Intellect has nothing to do in the Election; he is totally ignorant of the moral Fitness of Things, and stumbles upon Right and Wrong, Good and Evil, without either Choice or Design.

As all his Desires are dictated by his animal Necessities; so all his Gratifications, all his Enjoyments, are sensual, momentary, and confused. When Hunger prompts, like other Beasts of Prey, he satiates his Appetite on the Spoils of such Animals as his Strength or Cunning enables him to get the Mastery of, and is at open and declared War with every Thing, whether of his own or any other Species, that opposes the Gratification of his Appetite, Lust, Hatred, and Revenge.

He herds, it is true, with his Species; but it is in a Kind of unsocial Union, enjoying as few of the Blessings of rational Society, as any other Herd of wild Beasts, that keep together by Instinct, and hunt in Drove, for the more easy Conquest of such Animals as they are accustomed to devour. The Connection between the Members of the different Herds are exactly the same, and the Motives of Union perfectly similar, *viz.* Appetite, Lust, and the more easy Destruction of each their proper Prey.

How few, and how small are the Glimmerings of Rationality, that are discoverable in this uncultivated State of human Nature! and how little Reason have we to exult over the Brute Creation on account of our boasted Reason, whilst it yet remains a mere unactive Faculty, and lifeless Principle, enveloped in Sense and Ignorance!

There is nothing that Man attempts by the Force of this Faculty in Embryo, but is executed to greater Perfection by the Instinct of the Animal Creation. The Brutes are as ingenious in the Indulgence of their Appetites, and taste of every sensual Gratification with as high a Relish, as any erect Savage upon Earth; are as sagacious in providing for their Necessities, seem to have as much Forethought of future Contingencies and probable Wants, and are as industrious in finding out Means to prevent them; and even in Works that may, with some Kind of Propriety, be termed Works of Art, the four-footed Beast excels the Man; Birds, and even Insects, may teach him Arts, which Reason in its highest Elevation of Improvement, can scarcely imitate.

How clumsy and rude are the Huts of most savage Nations, compared with the curious Workmanship in the *King's Fisher's* Nest! and how much more Industry, Fore-cast, and, if I may be indulged the Term, Skill in Architecture, is visible in the Structure and Situation of those watery Retreats, built by the inimitable Beaver, than in the Construction of the Palace of an *Indian King*!

The rude Savage may rob and plunder, but cannot imitate the delicate Labours of the industrious Bee; and all his Forethought cannot provide better against future and probable Contingencies, than the despicable Pismire.

How difficult it is then, in such a State, to determine the Pre-eminence between the Man and the Brute! since the

the one discovers so little of the Use of Reason, that the very Existence of the Faculty may with some Shew of Probability be called in Question!

How few are the Ideas, how vacant must that Mind be, that has no Subject of Reflection, no Object of Ratiocination, but the same Succession of Wants, Supplies, and Gratifications, that alternately succeed one another, without the smallest Variation, thro' the largest Periods of Time!

How ignorant are they of every Object about them, when all they are solicitous about is, whether what they see are fit Subjects to gratify their Lusts, Passions, or Appetites! How gross are all their Conceptions, and how different from Truth are all their rude Conjectures, about the Manner or Cause of their own Existence, or of that of every Thing about them!

The Intellect is buried in Sense, and they can look no farther into the Original of Things, but what they think they can discern by the Aid and Assistance of their grossest and most delusive Senses; their Passions and their Fears, not their Reason, suggested to them the first Notions of Religion, and raised up Deities, suitable to their gross Ideas of Things. Divinity was ascribed to Subjects the most absurd, the most shocking to Nature; and divine Adoration paid by Man to Objects capable only of creating Horror, Contempt, and Detestation.

As the Object of their Worship was horrible, so its Rites were, for the most part, horrid and impious likewise. Their Pagods were consecrated to Vice; and some of their Acts of Devotion were no more than repeated Scenes of Lust and Lewdness; so that in this Case, where they would pretend to betray the greatest Tokens of Rationality, they offered the grossest Affront to the reasoning Faculty, discovered more of the Brute than the Man, and acted rather like Lunaticks, than Creatures actuated by the Principles of Reason.

In these first Ages of Ignorance and Stupidity, and in these Corners of the World, which are at this Day involved in Darkness, how unsociable, rude, and brutally untractable, do we find them! How strong their Passions, and what Slaves are they to their unruly Appetites! How trifling their Motives to either Anger or

Hatred ! And yet how implacable, how fierce, and monstrously cruel, are they in their Revenge !

They have no Pleasure from Reflection, no Joys but what are tumultuary, and are utter Strangers to Tranquillity ; unless in some of them it is imitated by a stupid Kind of Inanity, or a heavy, lumpish Habit, not to be moved even by Passion or Appetite.

In this State, what a dismal, useless, and mischievous Animal is Man ! Yet such he is, and such he must have still remained, unless Learning and Science had taught him to exert his reasoning Faculty, that lay a lifeless Embryo, buried in Earth and Sense, till by Degrees Knowledge dawned upon the Soul, warmed his long chilled Faculties, and enabled her to unfold and exert her intellectual Powers.

Then it was that in Proportion to his Advances in Knowledge, he ceas'd to be the Brute, and commenced Man ; then he came under the Predicament of a rational Creature, conceived the first Notions of moral Rectitude, the Cause, Manner, and End of his Existence.

Sense, Appetite, and the tumultuary Passions then began to lose their Force, and to own the Dominion of the Intellect. Then new Ideas, new Wonders, new Worlds, ravished the Mind ; and Discoveries the most interesting raised new Notions of Felicity, taught them the End of their Existence, and pointed out Means of Happiness suitable to a rational Creature.

To a Mind thus long enveloped in Sense and Ignorance, how transporting must be the first Discoveries of the supreme Author of his Being ! I mean, such Discoveries as human Nature is capable of making, without the Assistance of Revelation. Though the first fell infinitely short of the last, yet what a Joy must these diffuse over a Mind totally overwhelmed in Ignorance ; when instead of Stocks, Stones, Monsters, Demons, and every Thing shocking, to which he has been accustomed to pay Adoration, he sees a Dawn, a Glimmering of real Divinity ; and from a Contemplation of his Works, can trace his most amiable Attributes of infinite Goodness, Mercy, and Beneficence !

How must such a Chain of Thinking dissipate the gloomy Horror that formerly brooded on the inactive
Intellects,

Intellects, and inspire them with Notions of Felicity suitable to a rational Creature! a Felicity, to which neither Sense, Passion, Lust, or Appetite, can in the smallest Degree contribute!

How quickly is the vacant Mind filled with new Ideas, new Conceptions, new Subjects of Reflection and Ratiocination, to amuse the ever-thinking Soul! Subjects to which it was before an utter Stranger, though the most interesting, and the most conducive to its real Felicity!

When Learning has spread her Influence on the Soul, by which I always mean Science and real Knowledge, she wakes, as from a Dream, and begins to be acquainted with herself, her Powers, her Connections, and Relations to Things without her, and learns that first and greatest Branch of human Science, a Knowledge of herself.

How large and interesting is this new Subject of Reflection, and what a Change must it operate upon the whole Man! and what Contempt must he feel, and what Havock must it make upon all his former Notions of Religion and Happiness!

In proportion as Men advance in this Science, particular Persons become virtuous and pious; and in proportion as it diffused itself over the Bulk of Mankind, Vice began to give Way, and Notions of Religion, more rational than the former Impieties, prepared the Minds of the Gentile World for the Propagation of the Worship of the true God, when promulgated by the Gospel-Dispensation. But when, after the first Ages of the Church, Learning began to decay, and Darkness and Ignorance spread itself over the Face of the Earth, Error, Superstition, and Idolatry, mingled themselves with the true Religion, robbed it of its Purity, and once more involved Mankind in Vice and Ignorance, where they remained for several Ages, till an Itch of Knowledge seized particular Persons, and Learning, by Degrees, was recovered, and enabled to exert its Influence on the Mind of Man; then the Clouds dissipated, and a Reformation of Religion and Manners followed, that does Honour to Reason and Humanity.

Thus the first and greatest Advantages of Learning are, that without it our reasoning Faculty would be useless

and inactive, and by it we attain the Knowledge of a Deity, of ourselves, and of a true Religion; which even without its continued Aid would, according to Experience, dwindle into Error and gross Superstition.

Learning, however, has not only provided for the great and interesting Concerns of our Felicity, but has contributed to every Part of our rational Enjoyments. It has found out new Bonds, new Motives, and more universal Ties of social Union. It has founded the Connection amongst Mankind, not only on the selfish Basis of our Want of the Aid and Assistance of one another, but added to the social Link, that amiable Motive of universal Benevolence towards our Fellow-Creatures.

'Tis Learning that gives a Check to the brutal Resentment of the fierce Savage, smoothes his rugged Brow, prepares his Mind to quit his unreasonable Hatred, and join in social League with Nations, against whom he has made War for Ages, without any other Motive than hereditary Spite and Malice.

Learning has improved the Laws and Policies of particular Communities; and from the Ruins of Anarchy, or lawless Tyranny, has raised in most Nations such Laws and Policies as give Security to Individuals, Peace to the general Body, and diffusive Justice to all Ranks and Degrees of Men.

In Times of Ignorance, Force and Fraud determined Right and Wrong, and Property signified nothing without Power and Possession. Now, however, Force and Violence give Place to wholesome Laws, and Justice and Property are determined by known and established Maxims, and the eternal Principles of Right and Wrong. This puts the Weak, the Infant, the Poor and the Rich, upon the same Footing; since the Principles of Right and Wrong are adapted to Cases, and not to the Circumstances of Persons.

Learning, however, has not only contributed to the Security and Improvement of the great Concerns of Society, her interior Laws and Policies, in banishing rude Customs, and introducing Order, Decency, and Regularity in the Morals and Manners of the Generality of People, but assisting the liberal and mechanic Arts, has improved our Relish, Taste, and Enjoyment of Life, and furnished

furnished the Mind and Body with Pleasures, which, when not pursued to Excess, cheer and enlarge the Mind, and strengthen every mental and corporeal Faculty.

How rude were our Manners, how uncouth our Dress, almost naked, how uncomfortable our Habitations, and how coarse and homely our most delicate Entertainments, till astronomical Learning became more universal, and brought the Art of Navigation to its present Achme and Perfection ! Then a new Scene of Correspondence opened among Mankind, and improved the general Union ; by which Means we imported, not only Commodities of all Kinds, but whole Arts from distant Nations ; and from a rude, naked, and savage People, became polite, rich, and powerful, and added to all the Necessaries of Life, every Convenience that could render the Enjoyment of it agreeable.

These are the Advantages of Learning to a whole People ; but to enumerate those it conveys to individual Persons would be an endless Labour. We shall only say, that he who is possessed of true Science has within himself the Spring and Support of every social Virtue, a Subject of Contemplation that enlarges the Heart, and expands every mental Power ; a Subject that is inexhaustible, never fatiates, but is ever new, amusing, useful, and interesting.

It is a sure Foundation of Tranquillity amidst all the Disappointments and Torments in Life ; a Friend that can never deceive, that is ever present, to comfort and assist whether in Adversity or Prosperity ; a Blessing that can never be ravished from us by any Casualty, Fraud, Violence, or Oppression, but remains with us in all Times, Circumstances, and Places, and may be had Recourse to, when every other earthly Comfort fails us.

It stamps an indelible Mark of Pre-eminence upon its Possessors, that neither Chance, Power, or Fortune, can equal in others, that are void of this inestimable Blessing. It gives real and intrinsic Excellence to Man, and renders him fit for the Duties of social Life. It calms the Turmoils of domestic Life, is Company in Solitude, and gives Life, Vivacity, Variety, and Energy, to social Conversation. In our Youth, it calms our Passions, and employs usefully our most active Faculties, and is an

inexhaustible Fund of Comfort and Satisfaction in old Age, when Sickness, Imbecility, and Diseases, have benumbed every corporeal Sense, and rendered the Union betwixt Soul and Body almost intolerable, without this mental Gratification, this intellectual Balm, from whence a Mind possessed of real, useful, and extensive Science, can draw Comfort, Serenity and Tranquillity, by the Force of Thinking, in the most excruciating Pains of either Stone or Gout.

Now, notwithstanding all that has been hitherto advanced in favour of Learning in general, we no ways think it absolutely requisite for any Man, much less for any Woman, to be so thirsty after Knowledge, as not to sit down contented, till they have gained a general Insight into every Branch of polite Literature. What we aim at is thus much only, that all Persons, of what Denomination or Sex soever, should be ambitious of attaining such Qualifications, as may render them most useful in that particular Station of Life in which Providence has placed them.

Having premised thus much, we shall devote the remaining Part of this preliminary Discourse to the peculiar Service of the Fair Sex, and shall therein take the Liberty of pointing out to them, not only those Accomplishments which are within their Reach, but such as must necessarily be put in Practice, if they ever expect to shine, and live with any tolerable Degree of Credit and Reputation in the World.

The first Qualification therefore requisite and necessary to make beauty amiable, and without which it is rather a Disgrace than an Ornament to the Possessor, is VIRTUE.

This, I think, is absolutely necessary in all Persons, of every Age and Condition, to make them agreeable, and recommend them to the Esteem and Approbation of every Man of Sense. An handsome Courtesan is not only a very mean, but a contemptible Creature; the Beauty and Loveliness of her Face, instead of excusing her Folly, adds to the Deformity of her Character; and whoever, is acquainted with the one, can take but little Pleasure in the other. If she has received any Advantages from Nature or Education, her Abuse of these tends to aggravate

vate her Guilt, and render her more odious and disagreeable. In short, the most celebrated Countess at Court, that has lost her Innocence, will appear no less unamiable in the Eyes of a disinterested Spectator, than the meanest Prostitute in *Drury Lane*.

The second necessary and amiable Qualification is Modesty ; by which I understand, not barely such a modest Deportment as becomes all Persons of either Sex alike, but withal a certain graceful Bashfulness, which is the peculiar Ornament and Characteristic of the Fair Sex.

There is a Degree of Boldness very allowable and even praise worthy in a Man, which is quite unnatural in a Woman ; in the one, it denotes Courage, in the other, an impertinent Haughtiness and Assurance. The more feminine Softness any one has in her Countenance, the more insufferable is her masculine Behaviour. Her good Qualities (in case she has any) will be generally unobserved, very seldom, if ever, approved of, and never commended ; and notwithstanding, in all other Respects, she may be perfectly amiable, yet, for Want of a becoming Modesty, she will appear completely disagreeable.

The third Thing requisite is good Sense ; Beauty, without this Gift of Nature, is perfectly insipid ; and however it may raise our Compassion, it can never make a Man an Admirer of the Possessor of it. Her very Looks will betray her Weakness, her languishing Airs and forced Smiles will give a Disgust to the most exquisite Features and the fairest Complexion ; and when once she begins to speak, her Charms vanish in an Instant. To be charmed with the Beauty of a Fool, is a Mark of the most egregious Folly.

Good Nature comes next in order to good Sense ; the former being as ornamental and graceful to the Mind, as Beauty is to the Body. It sets Virtue in the most amiable and advantageous Light, and adds a peculiar Grace to every other good Quality. It gives the finishing Touch, the last curious Stroke (if I may be indulged the Expression) to an handsome Face, and spreads such an engaging Sweetness over it, as no Art can equal, nor any Words (how expressive soever) can perfectly describe.

On the other Hand, the Frowns of Moroseness and Ill-Nature disgrace the finest Countenance ; for even the
Wrinkles

Wrinkles of old Age cannot render it so homely and deformed. A Termagant, though as beautiful as an Angel, is universally hated and avoided. The very Sight of her is odious, and her Company is not with any Patience to be supported.

The last Qualification requisite to make Beauty amiable is Good-Breeding. As a precious Stone, when unpolished, appears rough, and has very little, if any, Effect upon the Eye; so Beauty, without any Female Accomplishments to recommend it, makes but an awkward and disagreeable Figure. Nature, indeed, is at all Times the same; but does not discover her Beauty, or display herself to Advantage, till refined and improved by Art. Though a genteel Deportment, it is true, cannot alter the Shape and Complexion of a fine Woman; yet it is absolutely requisite to make them agreeable.

All the great and laudable Qualifications above particularly specified, namely, Virtue, Modesty, Good Sense, and Good Nature, without this last will avail but little. Is it not sufficient that a young Woman has good Features, and a comely Person, unless she knows how to set them off to the best Advantage; nor will any Accomplishments make her completely agreeable, unless they be properly improved by a well-directed Education.

The Acquisitions therefore most requisite to make her the Ornament of her own Sex, as well as the Pride of ours, are these that follow. In the first Place, she should be able to read with Propriety and a good Grace; to write a neat legible Hand; to have a tolerable Insight into the first Rudiments of Accounts, and the Method of keeping a proper Diary; and in the next, to know how to lay her Money out with Judgment abroad; to be conversant, in short, with all the various Branches of Cookery, Confectionary, &c. at home; and to be dextrous in the Art of Carving at Table, in private or public, whenever Occasion should require it: And for her more easy and expeditious Attainment of those absolutely necessary Qualifications, we have drawn up the few following Sheets, which we flatter ourselves will prove highly worthy of her Perusal, and be thought no improper *Pocket-Companion* for the most able and experienced Housewife.

Old Print Small Letters.

a b c d e f g h i j k l m n o p q r s t
u v w x y z.

Italick Capitals.

A B C D E F G H I J K L M N O P Q R S
T U V W X Y Z.

Italick Small Letters.

a b c d e f g h i j k l m n o p q r s t u v w x y z.

Next follow their Powers or Sounds.

ay, bee, fee, dee, ee, ef, jee, aith, i, jay or jee, kay, el, em, en, o, pee, cu, ar, efs, tee, yu, vee, or ev, double yu, eks, wy, zad or zed.

The Alphabet is divided into Vowels and Consonants; the former signifying a simple Sound; and the latter founding with, or in Conjunction with another.

The Vowels are five, viz.

a, e, i, o, u; and y and w, when used for i and u, are likewise Vowels.

Note, i, u, and w, are sometimes Consonants, and then the two first change their Form, and are expressed thus, j. v.

The Consonants are in Number twenty-one, viz. b, c, f, g, h, j, k, l, m, n, p, q, r, s, t, v, w, x, y, z; five whereof, viz. l, m, n, r, and s, are called Liquids or Half Vowels, as having a kind of imperfect Sound of themselves.

Sometimes there are double Characters made use of in Printing, the Principal whereof are these that follow.

ct, ff, fi, fl, fh, fi, fl, ff, ft, ffi, fl, ffi, æ, œ, &, &c.

L E S S O N II.

Of DIPHTHONGS and TRIPHTHONGS.

A Diphthong is so called, when two Vowels come together, and are not separated or parted in the Pronunciation; but the Sound of them is perfectly united; as in the following Words, *heard, sweet, people*, which are pronounced, *beerd, sweet, peeple*; and not divided thus, *he-ard, su-e-et, pe-o-ple*.

These

These Diphthongs are divided into proper and improper. The former are twelve in Number, *viz.* *ai, ei, oi,* and *ui, au, eu, ou*; *ee, oo*; *oa*, and *oi*. The latter seven, *viz.* *ay, ey, oy, uy, aw, ew*, and *ow*; *y* and *w* being used in the Room or Stead of *i* and *u* at the Ends of Words.

The Diphthongs *ae* and *oe*, which have particular Characters, (*viz.* *æ, œ*) are not properly *English* Diphthongs, but more peculiar to the *Latin* Tongue; for which Reason, for the generality we both write them with a single *e*, and pronounce them as *e*. As for Instance, *Equity, Female, Phenix*, which in *Latin* are always written *Æquitas, Fæmina, Phœnix*; yet in borrowed Words, indeed, especially in proper Names, we make use of them to denote their Original, as in *Æneas, Ætna, OEconomist, &c.*

Sometimes, it is true, two Vowels come together and are not Diphthongs, but must be parted, as in these Words following; *ei* in *De-i-ty, A-the-ism, A-the-ist-i-cal, &c.* *eo* is no Diphthong in *Sur-ge-on, Pi-ge-on, Dun-ge-on, &c.* *oa* are separated in *Co-ac-ti-on, Co-ad-ju-tor*; and *oe* in *co-e-qual, co-e-ter-nal, &c.* *ie* are parted in *Au-di-ence, buried, Qui-et-ness, &c.* *ui* in *Fru-i-ti-on, Gra-tu-i-ty, pu-is-sant, &c.* *ee* in *pre-e-mi-nent, re-e-dify, re-en-ter, &c.* and *oi* in *go-ing, do-ing, &c.*

As to Triphthongs, they but very seldom occur, and are but six in number, *viz.* *eau, ieu, iew, uai, uay*, and *uoy*; as in those Words, *Beaux*, pronounced *Boze*; *lieu*, pronounced *lu*, *adu*; *View*, pronounced *Vu*; *quaint*, pronounced *quaynt*; *Quay*, pronounced *Kee*; *Buoy*, pronounced *Boy*.

LESSON III.

Of SYLLABLES; with proper Rules how to divide them.

IT is absolutely necessary, both for true Writing and Reading, to understand the Nature and proper Division of Syllables.

A Syllable is either a Vowel or Diphthong sounding by itself, or joined with one or more Consonants in one Sound, and pronounced with one Breath.

As each of the five Vowels make one perfect and distinct Sound, any of them may be, and each of them frequently

quently is a Syllable ; as in the Words following, *a-buse*, *e-ver*, *i-mage*, *o-ver*, *u-su-ry*. So likewise most of the Diphthongs, as for Instance, *au-thor*, *eu-nuch*, *ow-ner*, *ai-der*, *oy-ster*, *ea-ter*, &c.

Note, *a*, *i*, and *o*, are Words as well as Syllables ; and the two latter, when such, must be Capitals ; as, I am the **LORD**. O God, have Mercy upon us. As to *a*, it is never a Capital but at the Beginning of a Sentence.

Note, Many Consonants with one Vowel or a Diphthong may make but one Syllable only ; as for Instance, in the following Words, *Length*, *Strength*, *Streights*, &c.

RULES for the Division of SYLLABLES.

I. If two Vowels come together in a Word, where there are no Diphthong, but both are to be fully sounded, they must be parted, as in the Words following, *Di-et*, *Di-er*, *Tri-al*, *Tri-umph*, *co-e-qual*, *co-e-ter-nal*, &c.

II. If the same Consonant be doubled in the Middle of a Word, they must be divided, as in *Ac-count*, *Em-met*, *im-mense*, *Ot-ter*, *ut-ter-most*, &c.

III. A Consonant coming between two Vowels must be joined to the latter, as in *A-mi-ty*, *de-li-ver*, *E-mi-nence*, not *Am-i-ty*, *del-i-ver*, *Em-i-nence*.

IV. Two Consonants between two Vowels separate themselves, one to the former, the other to the latter Syllable ; as in *For-tune*, *far-ther*, *Far-thing*, &c.

To these Rules, however, there are the following Exceptions, *viz.* the Letter *x* must be joined to the Letter before it, as in *Ox-en*, *Ex-er-cise*, and not *O-xen*, *E-xer-cise*. The true Reason whereof is this ; *x* is a double Consonant, and has the Sound of *c* and *s*, which cannot begin any Syllable. Another Exception is, no two or three Consonants which can properly begin an *English* Word, must be separated in the Middle of a Word ; for which Reason, in the Words *agree*, *bestow*, *restrain*, you must divide them thus, *a-gree*, *be-stow*, *re-strain*, and not *ag ree*, *bes-tow*, *rest-rain*, because *gr*, *st*, and *str*, begin divers Words, as will appear from the two following Tables.

T A B L E

TABLE I.

Some Words may, and frequently do, begin with two Consonants, and others with three. The former are thirty in Number, viz.

bl	} as in {	blunt	fc	} as in {	fcold
br		broad	fn		sheet
ch		church	fk		skin
cl		cloak	fp		spot
cr		cream	ft		stout
dr		drink	fl		flow
dw		dwell	fm		finite
fl		flame	fn		fnow
fr		frost	fq		fquib
gl		glove	fw		fwell
gn		gnat	th		thought
gr		grave	tr		treat
kn		knife	tw		twelve
pl		plate	wh		who
pr		prince	wr		wren

TABLE II.

Of Words beginning with three Consonants, which are nine only in Number, viz.

fch	} as in {	school	fpr	} as in {	spring
fcr		screen	ftr		strong
fhr		shroud	thr		thread
fkr		skrew	thw		thwart
fpl		split			

Note, All these must be spelt together, and not divided, unless in compound Words, where each simple Word must retain its own Letters, as in *dis-close*, *dis-miss*, *trans-pose*; and not *di-sclose*, *di-smiss*, *tran-spese*.

To conclude, take this for a general Direction, that Syllables are to be divided in spelling in the same Manner as they are in speaking.

LESSON IV.

Some cursory Observations on the several Letters contained in the preceding Alphabet.

A is lost in the Words *Diamond*, *Parliament*, and *Pharaoh*; which are pronounced *Di-mond*, *Par-li-ment*, *Fa-rov*.

Fa-ro. And one of the *a*'s is not founded in *Balaam*, *Canaan*, *Isaac*, which are *Hebrew* Names, and pronounced *Ba-lam*, *Ca-nan*, *I-sac*.

Note, This Letter *a* has four several Sounds, viz. long in the Word *hate*, short in *Hat*, open in *Half*, founded *Hahf*, and broad in *tall*, founded *taul*.

B,

Is lost in Words of one Syllable after the Letter *m*, as in *Lamb*, *dumb*, *Thumb*, &c. which are pronounced *Lam*, *dum*, *Thumb*; it is lost likewise whenever it precedes the Letter *t*, as in *Debt*, *Debtor*, *doubtful*, which are pronounced *Det*, *Det-tor*, *doutful*; and serves often to lengthen only the Words like final *e*, as in the Words *clime*, *Tomb*, *Womb*, which are founded *clime*, *Toom*, *Woom*.

C,

Is founded hard like *k* before the Vowels *a*, *o*, *u*, as in *Cart*, *Colt*, *Cup*; as also before the Consonants *l* and *r*, as in *Clumb*, *climb*, *Crust*, *Gross*, &c.

When *c*, however, precedes an *Apostrophe*, in which Case the Vowel *e* is cut off, it is pronounced soft like *s*, *pranc'd* for *pranced*, *advanc'd* for *advanced*, which are founded *prahnst*, *advahnst*.

C is likewise soft, and founded like *s*, before the Vowels *e*, *i*, and *y*. As for Instance, *Cedar*, *Circle*, *Cyder*, which are pronounced *Se-dar*, *Sur-cle*, *Sy-der*.

When *c* precedes *k*, it is always perfectly lost, as in *Crack*, *check*, *Chick-en*, *Clock*, *cluck*, &c. and is either lost or very obscure in the Words *Viſuals*, *Verdict*, *Indictment*; they being generally founded *Vittels*, *Verdit*, *Inditement*.

C is likewise either lost, when the Consonant *s* precedes it, as in *Scene*, *Scepter*, *Science*, which are pronounced *Seen*, *Septer*, *Sience*; or else assumes the hard Sound of *k*, as in *Sceptic*, *Skeleton*, *Scepticism*, which are pronounced *Skeptic*, *Skeleton*, *Skepticism*.

Ch, though a double Character, is but one Letter, and has a peculiar Sound to itself; as in *Church*, *Chapel*, *Chamber*, &c. It assumes sometimes the Sound of *k*, as in the Words *Chaos*, *Character*, *Chorus*, &c. as also in most foreign Words, as in *Chemist*, *Choler*, *Melancholly*, &c. which are pronounced *Kymmist*, *Koller*, *Mallankolly*; but more particularly in proper Names, as in *Antioch*,
Archilochus,

Archilochus, Archimedes, &c. which are founded *Antiok, Arkillokus, Arkimedes.*

Ch, however, is pronounced in most Words derived from the *French* like *sh*, as in *Chaise, Chagrin, Machine, &c.* which are pronounced *Shaize, Shagreen, Masheen.* Sometimes it assumes the Sound of *qu*, as in *Choir* and *Choirister*, which are pronounced *Quire* and *Quirrister.* And lastly, it is perfectly lost in the Word *Drachm*, which is founded *Dram.*

D,

Loses its Sound in *Wednesday* and *Ribband*, those Words being pronounced *Wensday, Ribbon.* And when an *Apostrophe* precedes *d*, it loses its own Sound, and assumes that of *t*, in the following Words, *blessed, kissed, dismissed*, which are pronounced *blest, kist, dismist.*

E,

Has a long Sound, as in *the, these*; and a short one in *them, then, when, &c.*

E, when it precedes *a*, and constitutes the Diphthong *ea*, loses its Sound in *dear, Fear, Death, Breath*, which are pronounced *deer, Feer, Deth, Breth.*

E is quite lost when an *Apostrophe* is substituted in its Place, as is common in such Words as take the Termination *ed*; as *fear'd*, for *feared*, *heav'd* for *heaved*, *starv'd*, for *starved*, &c.

Its Sound likewise is very obscure in such Dissyllables as end in *en, le, and re*, as in *sodd'n* for *sodden*, *eat'n* for *eaten*, *bitt'n* for *bitten*, *handle, mangle, dandle, Metre, Lucre, Mitre, Fire.* The Reason, however, of such Obscurity or Loss is, because *l, n, and r*, are Liquids or Half Vowels, and have an imperfect Sound of their own, as has been before observed.

Observe, the *e* final in Words of more Syllables than one is lost, and serves only to lengthen the Sound of the last Syllable, as in *adhere, adore, assure, &c.* It retains, however, its long Sound in such Monosyllables wherein there is no other Vowel, as *he, me, she, &c.*

There are some Exceptions, indeed, where *e* final does not lengthen the Syllable; as in *come, some, one, none*, which are founded *cum, sum, wun, none.*

F,

Is sometimes founded like *v*, as in the Word *of*, which is

is pronounced *ove*; and when it is doubled, it has a fine Aspiration, as in *stand off*, which is sounded *auve*.

When Words of the singular Number have *f* in the last Syllable, they change it into *v* in the plural, as *Wife*, *Wives*, *Knife*, *Knives*, *Calf*, *Calves*, &c.

G,

Is sounded soft like *je* and *ji*, before *e*, *i*, and *y*; as in *Gem*, *Ginger*, *Gypsy*. There are some few Exceptions, however, as in the Words *get*, *Geese*, *Gift*, *gild*, which are sounded hard.

This Letter is likewise pronounced hard before *e* and *i*, in most proper Names derived from the Greek or the Hebrew, as in *Geba*, *Gideon*, *Gennesareth*.

It is sounded hard likewise in the Words following, *stagger*, *Dagger*, *bigger*, *Finger*, *Singer*, &c.

It is sounded hard likewise when it precedes the Vowels *a*, *o*, and *u*, and the Consonants *l* and *r*, as in *Gasp*, *Goose*, *Gust*, *Glass*, *Grass*, &c.

This Letter *g* loses its Sound when it precedes the Letters *m* or *n*, as in *Flegm*, *Gnat*, *gnash*, which is pronounced *Fleem*, *Nat*, *nash*; and in the Word *Sign*, and its Compounds, as *Design*, *consign*, *resign*, &c. which are sounded *De-syne*, *con-syne*, *re-syne*.

G loses its Sound likewise when it precedes the Letter *l*, as in *Oglio*, *Seraglio*, which are pronounced *Olio*, *Serallio*.

When *u* follows *g*, the Sound of the *u* is lost, and the *g* is hard, as *Guilt*, *Guile*, *Guinea*, &c. which are pronounced *Gilt*, *Gile*, *Ginny*.

Gh,

Though a double Character, is only a single Letter, and is to be met with but very seldom at the Beginning of Words; but when it does occur, the Sound of the *h* is lost, and the *g* is hard, as in *Ghest*, *Ghost*, *ghastly*, which are pronounced *Gest*, *Gost*, *gahstly*.

Gh in the Middle of a Word assumes the Sound of *ff*, as in *Laughter*, *tougher*, *rougher*, &c. which are pronounced *Laffter*, *tuffer*, *ruffer*.

It assumes likewise the Sound of *ff* at the End of Words, as in *Cough*, *Trough*, *enough*, *rough*, which are pronounced *Cauff*, *Trauff*, *enuff*, *ruff*. There are some Exceptions, however, and the Sound is quite lost, as *through* is sounded *thru*, *Plough*, *Plou*, and *Dough*, *Dow*.

Gh

Gh loses its Sound quite likewise in the Words *high, nigh, Light, Night, &c.* which are pronounced *hy, ny, Lyte, Nyte.* —

H,

Is not properly a Letter, but only a Note of Aspiration, and is lost in the Monosyllables *ah!* and *oh!* as also at the End of proper Names, as *Jeremiah, Obadiah, Messiah, &c.*

H loses its Sound likewise when it is preceded by the Letter *r*, as in *Rhenish, Rhetorick, Rheumatism, &c.* which are pronounced *Rennish, Rettorick, Rumatism.*

I,

Has two Sounds, one short, and the other long; the former in *Fin, Fit, Fish,* and the latter in *Fine, Fire, Fight.*

I loses its Sound, and assumes that of *u*, in the Words following, *Dirt, Flirt, first, third,* which are pronounced *Durt, Flurt, furst, thurd.*

J.

This is commonly called Jod *j* or *i* Consonant, and has always the Sound of soft *g*, as in *Jest, Jester, Jeer, &c.*

K,

At the Beginning of a Word, where it precedes the Letter *n*, either loses its Sound, or at least is very obscure, as in *Knave, Knife, knit, &c.* which are pronounced *Nave, Nife, nit.*

K at the End of a Word always requires the Letter *c* before it, as in *Arithmetick, Logick, Rhetorick;* but in Adjectives ending in *k*, such as *Tragick, Comick, Dramatick, &c.* it is now customary to throw the *k* out, and write them *Tragic, Comic, Dramatic.*

L,

Loses its Sound when it precedes either *f* or *m*; as in *Calf, Half, Balm, Qualm,* which are pronounced *Cahf, Hahf, Bahme, Cahme.*

M,

Loses its Sound, and assumes that of *n*, in the Words *Accompt* and *Accomptant*; which are pronounced *Account* and *Accountant.*

N,

Loses its Sound when it follows the Letter *m*, as in *Hymn,*

Hymn, solemn, Autumn, which are pronounced *Him, sel-lem, Autum*.

O,

Has a long Sound and a short one; the former in *Robe, Abode, Mode*; the latter in *rob, Mob, Job, &c.*

It assumes the Sound of short *u* in *Dove, Love, shove, &c.* and is pronounced *Duve, Luve, shuve*.

It sometimes sounds like the Vowel *i* in *Women*, and is pronounced *Wimmin*; and sometimes like *oo*, as in *Tomb, Womb*; and is pronounced *Toom, Woom*; and sometimes again as the Vowel *u*; as in *done, dost, comfort*, which are pronounced *dun, dust, cumfort*.

And the Sound of *o* is lost in the Word *Damofel*, which is pronounced *Damzel*.

P,

Loses its Sound when the Letter *f* follows it, as in *Psalms, Psalter, Psalmist*, which are pronounced *Sahlsms, Sahlter, Sahlmist*.

It loses its Sound likewise when the Letter *m* precedes it, as in *Presumption, Attempt, Temptation*; which are pronounced *Presumshon, Attemt, Temtashon*.

Ph,

Though a double Character, is but a single Letter, and assumes the Sound of the Letter *f*, as in *Phlegm, Phanatic, Phrenzy*, which are pronounced *Flem, Fanatic, Frenzy*.

In Words, however, where *ph* can properly be divided, it retains its natural Sound; as in *Shep-herd, up-hold, &c.*

Q,

Is never written without *u*; and in Words derived from the *French*, it assumes the Sound of *k*, as in the Words *antique, oblique, pique, &c.* which are pronounced *antike, oblike, peek*.

Rh,

Though two Characters, are but one Letter, and the *h* which follows it has no Sound at all, as in *Rheum, rheumatic, Rhetoric, &c.*

S.

Though the Sound of this Letter is naturally soft, yet it is pronounced hard like *z* in the following Words, *Hands, Bands, Wands, &c.* as also in all Words ending in *sion*, as *Persuasion, Delusion, Confusion*. The Sound however is soft, in case a Consonant precedes it, as in *Conversion, Dimension, Commission*. This

This Letter is hard likewise in several Words of one Syllable only, as in *Rose, Prose, Cause, Pause*, which are pronounced *Roze, Proze, Cauze, Pauze*.

This Letter is likewise perfectly lost in the Words *Isle, Island, Viscount, &c.* which are pronounced *Ile, Iland, Vicount*.

Note. All Words ending in *sion* are sounded as *shon*; as for Instance, *Commission, Compassion, Conversion*, which are pronounced *Commishon, Compasshon, Convershon*.

T,

All Words ending in *tion*, as those in *sion*, are sounded also like *shon*, as *Vexation, Commiseration, Conversation, &c.* which are pronounced *Vexashon, Commiserashon, Conversashon*. Otherwise, however, it retains its own Sound, as in *Festivity, Bestiality, Contexture, Mixture, &c.*

Th,

Though a double Character, is but a single Letter, and is sounded hard, as in *thee, those, them, &c.*

V,

Called *Vee*, or *u* Consonant, always precedes a Vowel, as in *Virtue, Vice, very, vast, &c.* and is as widely different from the Vowel *u*, in regard to its Sound and Form, as any other Letter throughout the Alphabet.

W,

Is sometimes a Vowel and sometimes a Consonant; the former when it is used for the Letter *u*, and the latter when it begins either a Word or a Syllable, as in *War, Warmth, Waste, &c. somewhat, somewhere, elsewhere, &c.*

W loses its Sound when it follows either *s* or *r*, as in the Words *Sword, swooning, Wretch, wresting*, which are pronounced *Sord, suning, Retch, resting*. It loses its Sound likewise when it precedes the Letter *h*, as in *Whore, whorish, Whoredom*, which are pronounced *Hore, horish, Horedom*.

Wh,

Though a double Character, is but a single Letter, and seldom, if ever, occurs in any Words but what are purely *English*; such as *white, where, Wheat, which, &c.*; and then, in regard to the Sound or Pronunciation of it, the *h* precedes the *w*, as *hwite, hwere, Hwheat, hwich, &c.*

X,

Is a double Consonant, and is sounded like *cs* or *ks*;

B

as *Example, execute, Exercise*, are founded *Eksample, ekse-cute, Ecserfize*.

Y,

Is, as we have before observed, sometimes a Consonant and sometimes a Vowel.

Note, however, that it is always a Consonant when it begins either a Word or a Syllable, and always a Vowel when it ends either the one or the other.

Z,

Is a double Consonant, and includes in it the Sound of *ds*, as in *Zone, Zealot, Zodiack*, &c. which are pronounced *Dsone, Dseelot, Dsodiack*.

Note, Though it may precede any one of the Vowels, yet it can never follow or precede a Consonant.

LESSON V.

Three general Rules to be observed, in order to spell and write any English Words correctly.

I. **B**EFORE you write down any Word, pronounce it to yourself as clear, plain, and distinct, as possibly you can, giving each Part its full Sound, and then enter it down according to the longest, hardest, and hardest Sound, as *I-ron*, not *Iurn*, *Lant-horn*, not *Lantern*, *Cabbage*, not *Cabbidge*.

II. Make yourself Mistress of the preceding Lesson, and observe with Attention how the Vowels and Consonants are pronounced in various Words, as well foreign as *English*, and write them down accordingly. Be careful, however, to observe where any Word keeps its Sound, and where it varies it.

III. Mark likewise very diligently what Letters are silent, or not founded in any Word, but insert them in your Writing, though they are omitted both in reading and speaking.

LESSON VI.

Some particular Rules to be observed for Spelling and Writing any English Words correctly.

I. **A**LL proper Names of Persons, Towns, Cities, Rivers, Seats, Ships, &c. must begin with a Capital,

II.

II. The first Word of a Bill, Book, Letter, Note, or Verse, must likewise have a Capital at the Beginning.

III. A Capital Letter must always follow a full Stop.

IV. When you quote any Passage out of an Author, (though the first Word does not follow a full Stop) it must begin with a Capital.

V. When a short Sentence is distinguished by being printed entirely in Capitals, you may take it for granted, that there is something contained in it more observable than ordinary; as, JESUS, KING OF THE JEWS.

VI. And lastly, you must take Care never to insert a Capital in the Middle of a Word; as for Instance, should your Name be *Elizabeth*, you must never write *ElizaBeth*.

ADDITIONAL RULES.

Notwithstanding a great Part of our Mother-Tongue is very irregular, and, for that Reason, there is scarce any Possibility of comprising it within the Compass of any Set of Directions whatsoever; yet we presume the following may prove of some Service and Advantage to a young Beginner.

I. Take Notice, that though the Letter *c* generally precedes a *k*, as *thick*, *Stick*, *Chick*, &c. yet it must never be inserted between two Consonants; as *Wink*, *Stink*, *Sink*, not *Winck*, *Stinck*, *Sinck*.

II. Observe, however, if a Consonant precedes the Character *ch*, the *c* must be inserted, as in *Tench*, *Wench*, *Wrench*, &c.

Observe, likewise, that the Character *ch*, if it ends a Word, or follows a short Vowel, it for the generality admits of the Letter *t* before it, as in the Words *Watch*, *catch*, *fetch*, &c.

There are some few common Words, however, that are an Exception to this general Rule; as for Instance, *which*, *much*, *touch*, &c.

III. For the generality, the Letter *d* should be added before *g*, in case the *g* has a short sound after a short Vowel; as for Instance, *Ledge*, *Ledger*, *Lodge*, *Lodger*, *Hedge*, *Hedger*, &c.

IV. When Words have a long Vowel before a single Consonant, you must always give them an *e* silent at the End of them; as *Life*, *Wife*, *Strife*, &c.

V. The silent *e*, however, must very seldom be written after a Syllable made long by a Diphthong, or after a double Consonant; as *receiv-ing*, *believ-ing*, *conceiv-ing*, *Bles-sing*, *ad-dres-sing*, *Wed-ding*, &c. and not *receive-ing*, *be-lieve-ing*, *con-ceive-ing*, *Blesse-ing*, *ad-dresse-ing*, *Wedde-ing*.

There are some Exceptions, however, to this general Rule; for *e* final must be inserted after the soft *c*, *g*, or *s*, *x*, *z*, or *v* Consonants; as for Example, *hence*, *Fence*, *range*, *strange*, *Mouse*, *House*, *brouze*, *rouze*, *Helve*, *Shelve*, &c. but it is absolutely needless where two Consonants of the same Sort come together, as *Inn* and *add*, not *Inne* or *adde*, except in some few proper Names.

VI. When the Letter *g* sounds hard after a long Vowel, in the End of a Word, *ue* must be added to it, as in *Fatigue*, *Intrigue*, *Vogue*, *Rogue*, &c. and not *Fatig*, *Intrig*, *Vog*, *Rog*; *ue* must likewise be added to the hard *g* in all foreign Words; as in *Dialogue*, *Apologue*, *Catalogue*, *Prologue*, *Epilogue*, &c.

VII. *Gh* is written for hard *g* in the Words following, viz. *Ghost*, *Ghittar*, *ghastly*, &c. and *gu* is written for hard *g* in *Guilt*, *Guile*, *Guide*, &c.

VIII. The Pronoun *I* and the Interjection *O* (as we have hinted before) must be always written with a Capital.

IX. When the Letter *k* ends a Word with a short Vowel before it, then the Letter *c* must precede the *k*, as in *Stock*, *Block*, *Cock*, &c. The Letter *k*, however, may with Propriety be omitted in the End of such Adjectives as are derived from the *Latin*, as in *Dramatic*, *Tragic*, *Comic*, &c.

L, a double *ll* is always used at the End of a Monosyllable after a single Vowel; as *Ball*, *call*, *fall*; *Bell*, *sell*, *well*; *Mill*, *fill*, *Will*; *Roll*, *Poll*, *Toll*; *full*, *dull*, *Bull*, &c.: but if a Diphthong precedes *l* in Words of one Syllable, then a single *l* only follows; as *Sail*, *fail*, *rail*; *Seal*, *feel*, *deal*; *Soil*, *toil*, *foil*; *Wool*, *Fool*, *Soul*, &c.

If Words have more Syllables than one in them, then *ll* must not be used, but the single *l* only; as in *merciful*, *painful*, *distrustful*, &c.

Whenever a Word or Syllable begins with a *q*, write a *u* immediately after it; as in *Question*, *acquaint*, &c.

Make Use of *q* instead of *k* where Words are derived from

from the *Latin*, ending in *quus*; as *oblique*, *antique*, and not *oblake*, *antike*, &c.

Observe, a long *s* is never used at the End of a Word, either in Printing or Writing, but *ss*, as in *Mafs*, *Pafs*; *Dress*, *Press*; *Bliss*, *Kiss*; *Loss*, *Cross*; *Bus*, *Puss*, &c.

There are several Exceptions, however, as to this general Rule; for the Monosyllables hereunder written must end with a single *s*, viz. *as*, *yes*, *is*, *us*, &c. So likewise when *s* or *es* is added to a Word, in order to make it a Plural; as *Name*, *Names*; *Hand*, *Hands*; *Wand*, *Wands*; *Lass*, *Lasses*; *House*, *Houses*; *Church*, *Churches*, &c.

When *English* Words end with the Sound *us*, they must be spelt with the Diphthong *ous*, as *gracious*, *precious*, *conscious*, &c.

Make Use of the Letter *x* rather than *et*, in such Words as are derived from the *Latin*, wherein the *x* is inserted; as in the Words *Connexion*, *Crucifixion*, which are more proper than *Connection* and *Crucifiction*.

When a Verb ends with a *y*, it retains it before its Termination; as *destroy*, *Destroyer*, *destroying*, *destroyed*; *Employ*, *Employer*, *employing*, *employed*, *Employment*, &c.

LESSON VII.

Of the Characters, Points, or Stops, made use of to denote the Intervals, or proper Distances of Time, which are to be observed in Reading.

IN Writing and Printing there are four Stops of the Voice, viz.

(,) a Comma	} }	(:) a Colon
(;) a Semicolon		(.) a full Stop, Period, or Point.

These Marks are intended to shew what Pause or Rest is to be made in Reading, where they occur in one Sentence.

At a Comma, rest only whilst you can say privately to yourself one; at a Semicolon, pause whilst you can say one, two, deliberately; at a Colon, pause till you can tell three or four; and at a full Stop, or Close of a Sentence, tell five.

There are, besides these Stops of the Voice, two Marks or Notes of Affection; one whereof is called a Note of Interrogation, marked thus (?), and the other a Note of Exclamation, marked thus (!); and these require the same Pause in Reading as at a full Stop.

The former is made use of when any Question is asked; and the latter, when any sudden Passion of the Mind is expressed.

To these Stops of the Voice and Notes of Affection, there are twelve other Marks of Distinction made use of in Printing; which are these that follow, *viz.*

An Apostrophe '	An Index ☞
An Asterisk *	An Obelisk †
Brackets []	A Paragraph ¶
A Caret ^	A Parenthesis ()
An Ellipsis —	A Quotation “ ”
An Hyphen - or =	A Section §.

The first, *viz.* the Apostrophe ('), is used when some Letter or Letters are left out; as *in't* for *in it*; *I won't* for *I will not*; *tho'* for *though*, &c.

The second, called the Asterisk or Asterism (*), has a peculiar Reference to something, either in the Margin or at the Bottom of the Page; and where divers Asterisms occur, as * * * * *, there is either something deficient in the Sense, or something too immodest to be inserted.

The third, called Brackets [], are but seldom used; and when they are, it is either to include a single Word or two of the same Signification with which they stand, and may be used in their Room or Stead; or else to include some Part of a Quotation.

The fourth, called the Caret (^), is frequently used in Writing, indeed, when any Word or Words happen to be omitted, and are inserted above; but they very seldom occur in any printed Book.

The Ellipsis, or fifth Mark (—), is used when Part of a Word is omitted to conceal the Sense of it, as in *M—n—try* for *Ministry*, *P—t* for *Parliament*, and *D— of C—d* for *Duke of Cumberland*. It is used likewise when some Part of a Sentence or Verse is wanting or omitted.

The sixth, called the Hyphen (-), is made use of either to unite two Words together, as *House-Keeper*, *Alconner*, *Inn-Holder*, &c. Or, in case one Part of a Word ends a Line, and the other begins the next, the Hyphen denotes, that the Syllables so parted must be joined in Reading.

Where the Hand (☞) is made use of, it is to denote, that there is something more worthy the Reader's Notice than common.

The eighth Mark, called the Paragraph (¶), is chiefly used in the *Bible*, and denotes, that a new Subject is entered upon.

The ninth Mark, called the Parenthesis (), is used like the Brackets, to include something that is not absolutely necessary to the Sense, but introduced only to explain it; and if left out, the Sense will be no ways interrupted.

In the reading of a Parenthesis, the Rest, or Pause, at each Mark, is only as a Comma, and two Commas are frequently substituted in their Stead.

As to the Obelisk, or Dagger (†), the tenth Mark, it is only made use of by way of Reference to something, either in the Margin, or at the Bottom of the Page.

The reversed Commas, called the Quotation Mark, shews, that the Lines so distinguished are an Extract from some Author *verbatim*.

The twelfth and last Mark, called the Section (§), is made use of to divide the Chapters of any Book into distinct Parts, and answers the same Purpose as the Paragraph-Mark before mentioned (¶) does in the *Bible*.

There are some few other Marks made use of in Reading; such as the Dialysis, which is (¨) two Dots over a Vowel, to denote that it must not be joined with the Vowel that precedes it, and, for that Reason, that both are no Diphthong; the single Accent as (´), and the double Accent as (¨), the long Accent as (¯), and the short Accent as (˘), and the Circumflex as (ˆ): but as these Marks belong to single Words only, and not to Sentences, and are only made use of in Books for the Help of Children to ascertain their proper Power or Sound, and never made use of in any others, we imagine that they are foreign to our present Purpose, as

being of little or no Service to those for whose Improvement this little Pocket-Companion is principally intended.

HAVING proceeded thus far, in the first Branch of this our new Undertaking, for the Practice and Improvement of our Female Pupils in the Knowledge of their Mother-Tongue, we flatter ourselves, that the following cursory Remarks of the late celebrated Dr. *Watts*, on the important Advantages of *Reading* and *Writing*, will be looked upon, not only as an entertaining, but instructive Conclusion :

“ The Knowledge of Letters (says that ingenious Author) is one of the greatest Blessings that ever God bestowed on the Children of Men. By this Means, we preserve for our own Use, through all our Lives, what our Memory would have lost in a few Days, and lay up a rich Treasure of Knowledge for those that shall come after us.

By the Arts of *Reading* and *Writing*, we can sit at home, and acquaint ourselves with what is done in all the distant Parts of the World, and find out what our Fathers did long ago, in the first Ages of Mankind. By this Means, a *Briton* holds Correspondence with his Friend in *America* or *Japan*, and manages all his Traffick. We learn by this Means how the old *Romans* lived, how the *Jews* worshipped : We learn what *Moses* wrote, what *Enoch* prophesied, where *Adam* dwelt, and what he did soon after the Creation ; and those who shall live when the Day of Judgment comes, may learn, by the same Means, what we now speak, and what we do in *Great Britain*, or in the Land of *China*.

In short, the *Art* of *Letters* does, as it were, revive all the past Ages of Men, and set them at once upon the Stage ; and brings all the Nations from afar, and gives them, as it were, a general Interview : So that the most distant Nations, and distant Ages of Mankind, may converse together, and grow into Acquaintance.

But the greatest Blessing of all is the Knowledge of the Holy Scriptures, wherein God has appointed his Servants, in ancient Times, to write down the Discoveries which he has made of his Power and Justice, his Providence and his Grace, that we, who live near the End of
Time,

Time, may learn the Way to Heaven and everlasting Happiness.

Thus *Letters* give us a Sort of Immortality in this World, and they are given us in the Word of God, to support our immortal Hopes in the next.

Those therefore who wilfully neglect this Sort of Knowledge, and despise the *Art of Letters*, need no heavier Curse or Punishment than what they chuse for themselves, viz. *To live and die in Ignorance, both of the Things of God and Man.*

If the Terror of such a Thought will not awaken the Slothful, to seek so much Acquaintance with their *Mother Tongue* as may render them capable of the Advantages here described, I know not where to find a *Persuasive* that shall work upon Souls that are sunk down so far into brutal Stupidity, and so unworthy of a reasonable Nature."

A New and Easy INTRODUCTION
to the ART of WRITING.

*A short POETICAL ADDRESS to our Female Pupils, on the
important Advantages arising from the USE of the PEN.*

YE springing Fair, whom gentle Minds incline
To all that's curious, innocent, and fine,
With Admiration, in your Works are read
The various Features of the twining Thread,
Then let the Fingers, whose unrivall'd skill
Exalts the *Needle*, grace the noble *QUILL*.
An artless Scrawl the blushing Scribbler shames,
All should be fair that *beauteous Woman* frames ;
Strive to excel, with Ease the PEN will move,
And pretty Lines add Charms to infant LOVE.

INSTRUCTIONS *for young Practitioners in the Art of*
WRITING.

Notwithstanding the Practice of various Hands may be of singular Service to young Gentlemen, who

are brought up to various Employments; and though Command of Hand, or, as it is generally called, *Striking*, may be of some Service, by way of occasional Decorations; yet there is but one Hand absolutely requisite for young Women to improve themselves in, and that is the *Round Hand*, which is much preferable to the *Italian*, though formerly, indeed, the latter was in high Repute amongst the Ladies. Neither is there the least Necessity, for our Female Pupils in particular, to practise any ornamental Flourishes whatsoever; so that all they are under an indispensable Obligation to learn, in regard to Penmanship, lies in a very narrow Compass; for if they can but once attain to make their Writing look fair and legible, it is as much as is required at their Hands.

Short RULES for learning to WRITE.

TO write true, is to keep a due Proportion between the Letters.

Draw two Lines at a small Distance with a Pencil, and let the Letters fill up the Space.

There are two Sorts of Letters; some keep within the Lines, and others exceed them.

Of the former Sort are these that follow, *viz.*

a, c, e, i, m, n, o, r, s, u, w, x, v, z.

The following are of the latter Sort, *viz.*

b, d, f, g, h, j, k, l, p, q, ſ, t, y.

Observe, the Letter *c*, if it be carried on, it is *o*; bring the Stroke down again, it is *a*; carry the *a* above the Line, it is *d*; carry it below the Line strait, it is *q*; turn it at the End, it is *g*; begin the *c* with a longer Stroke, and it is an *e*.

The Letter *i*, if it be carried above the Line, it is *t*; if it be doubled, it is *u*; if this *u* falls below the Line, it is *y*; and if this *y* wants the first Stroke of it, it is *j*, or what is called jod *i*.

l, if it be turned roundish, constitutes a *b*; if this be below the Line, it is *f*; and if it turn the other Way, it is *ſ*.

n, if it stops at the Top, it is *r*; if there be three Strokes, it is *m*; if the Stroke goes below the Line, it forms a *p*; if it turns up again, it constitutes a *w*; if it be carried above the Line with a Bend, it is an *h*; and if the *b* be turned in the Middle, it is a *k*.

* is two c's turned the wrong Way ; z and short s bear some near Similitude.

The method to attain the Art of Writing soon, is to practise frequently on the following Letters, *c, i, l, n* ; for from them you form all the rest ; as for Instance,

From *c*, you form *o, a, d, q, g, e*.

From *i* ; *t, u, v, y, j*.

From *l* ; *b, f, f*.

And from *n* ; *r, m, p, u, w, h, k*.

In writing great Letters or Capitals, the principal Stroke is a long *S* : with a true and easy Bend, it makes the *A, B, D, F, H, I, K, L, P, R, S, T*.

Observe, those who write but seldom, lose their Hand by taking off their Pen at every Letter, and by writing with a quick Stroke or Jerk. In order therefore to prevent such an ill Habit, use yourselves to write several Letters at a Time, without taking off the Pen ; for the more you can accomplish this, the more you will command the Pen.

As the Fair-Sex can with Ease procure good Pens, I shall not trouble them with any unnecessary Directions how to make them ; but it is highly requisite, however, that they should be instructed how to hold them in a proper manner, and how they ought to sit, when they are determined to practise.

RULES for holding the PEN.

I. Hold your Pen with the Thumb and two first Fingers of your Right Hand, so as that your second Finger's End may reach just to the upper Part of the Hollow, or Scoop of your Pen ; and that your Pen may rest on that Side of your second Finger (near the Nail) which is next your first Finger.

II. Your first Finger's End must reach just as low as the Top of the Nail of your second Finger, and lay hold, or press on that Part of the Barrel of the Pen which is next your second Finger.

III. Your Thumb (almost extended straight) must lay hold, or press on that Side of the Barrel of the Pen that is next it, and will then reach to the Top of the Nail of the first Finger.

IV. Your Pen and Hand thus ordered, your Pen will be

held on the right Side of it (almost under the Barrel) by the End of your second Finger near its Nail.

V. On the right Side (almost on the Back of the Barrel) it will be held by that Part of your first Finger which is nearest your second Finger.

VI. On the left Side (about an Inch and a Quarter from the Point of the Nib) it will be held by the Ball of the End of your Thumb, traversing slant-wise opposite to the End of your Thumb-Nail; and the feather'd Part of your Pen will pass between the upper and next Joint of your first Finger; and the Hollow Scoop, or Opening of your Pen, will be hid from your Sight.

VII. The Hollow (or Palm) of your Hand, will be almost directly against your Paper.

VIII. Your third Finger must bear on your Paper, with that Joint of it which is next to its Nail.

IX. The Ball of your right Hand (near your Wrist) must not (nor any Part of your Hand, but the before-mentioned Joint of your little Finger) touch the Paper.

X. And lastly, your Pen and Hand ordered according to these Directions, you will find the Paper and Desk on which you write will be borne on by nothing else but the Nib of your Pen, the lowermost Joint of your little Finger, that Part of your right Arm which is between your Wrist and Elbow, and by the Thumb, Fingers, and Part of the Arm, near the Elbow of your left Hand; on which, and the Seat you sit on, the Weight of your Body should rest.

The next Article to be learned is, how to sit commodiously when you are disposed to write; and for that Purpose observe the following Directions.

I. Let the Height of the Flat of your Desk, whereon you lay your Book or Paper, be about two Feet three Quarters from the Ground; the Height of your Seat one Foot three Quarters; let your Seat's Edge be distanced from the Edge of the Desk (which comes next your Body) half a Foot.

II. Let the Room for your Knees and Legs to come under your Desk be one Foot.

III. Lay your Book or Paper, on which you write, straight before you.

IV. Let the Elbow of your right Arm be distanced from your Side about four Inches.

V. Let

V. Let your Body be nearly upright, and right against your Book or Paper; and if you suffer any Part of it to touch the Edge of your Desk, which it is best to avoid, if you can, let it be but slightly.

VI. Let the Weight of your Body rest on your Seat and your left Arm; and hold your Paper or Book fast down, on which you write, with the Thumb and four Fingers of your left Hand.

When you have, by the Instructions above, learned how to hold your Pen, and to sit in a proper Position, endeavour to make your Writing as legible as possible; and for that Reason never, out of any Vanity or Affectation of making it look fine, add Sprigs to your great Letters, or throw any unnecessary Strokes amongst your small ones; but make your Fulls and your Smalls very smooth and clear; make your circular Strokes in your Letters without Corners or Flats, and the right-lined ones without Crookedness; keep such a Distance between your Letters, that the Whites between each of them may be as exact as is consistent with Practice; and take the same Care with respect to the Distance of your Words and Lines; for the Beauty of Letters consists in the well adjusting of their Parts, well performing the Strokes of which they are composed, and placing them to the best Advantage.

And, lastly, take care that all such Letters as have no Stems, be made as nearly of a Height as you can; and the same Letters in the same Piece of Writing, as near as may be, of the same Proportion; and always remember to perform as much of a Word as you can in one continued Stroke.

INSTRUCTIONS *for making of* FIGURES.

THE making of Figures well is as necessary as the making of Letters well; for, without Figures, no Affairs in common Business can be transacted; and therefore I would advise all my Female Pupils in general, to make their Figures in the most graceful manner they possibly can.

Observe, that Figures, when ranged in Columns in Books of Account, should be made upright; but when mixed with Letters, in Writing, they should stand somewhat

what leaning. And let this be a standing Rule, that your Figures be made considerably larger than the Writing.

Now, to this second Branch of our new and useful Undertaking, we shall only add some proper Copies for the Imitation of our Female Pupils, and some few familiar Letters, to instruct them how to express themselves with Propriety when they make their Applications to their Equals, or Superiors, if Occasion offers, by way of epistolary Correspondence.

The particular Copies then that I would recommend to their Practice, on their first Entrance into the Art of Penmanship, are the four single Lines hereunder written; since each of them is so contrived, as to contain the whole Alphabet within itself; by which Means they will insensibly, as well as expeditiously, acquire a competent Knowledge of the Use of the Pen.

The four several Copies are as follow.

I. Prize exquisite Workmanship, and be carefully diligent.

II. Knowledge shall be promoted by frequent Exercise.

III. Quick-sighted Men, by Exercise, will gain Perfection.

IV. Happy Hours are quickly followed by amazing Vexations.

When our Female Pupils, however, have spent a sufficient Time in transcribing the above Lines, and have, by Practice, made the whole Alphabet easy and familiar to them, then those artificial Copies should be laid aside, and others substituted in their Stead, which are more interesting and instructive; for *Quintilian*, who was one of the most able and experienced Preceptors of the Age wherein he lived, and was for making the most of every Thing in the Education of Youth, exhorts all Writing-Masters, in the strongest and most engaging Terms, never to give their Scholars any idle, silly Copies, which have little or no Meaning in them; but, on the other hand, to be very careful in recommending to their Practice such only as contained in them the highest Regard for Virtue, and the utmost Abhorrence and Detestation of Vice; for what is learned whilst in our younger Years, sinks deep into the Memory, adheres to us till old Age comes

comes upon us, and has a prevailing Influence over our Conduct to the very Day of our Decease.

In order therefore to answer so valuable an End, we shall make it our Business to lay before our Female Pupils a complete Set of Alphabetical Copies, both in Prose and Verse; each of which shall contain some sententious Precept, or Maxim, and such other Rule of Life, as, if frequently copied, and treasured up in their Memories, shall not only contribute in a great Measure to their Success here, but, what is of infinitely greater Moment and Importance, to their Happiness hereafter.

Select PRUDENTIAL MAXIMS, in Prose and Verse, alphabetically disposed, for the Ease of Young Womens Memories, and their farther Improvement in the Art of WRITING.

First Set, in single Lines.

- A Art polishes and improves Nature.
- B Beauty is a fair, but fading flower.
- C Content alone is true Happiness.
- D Delays often ruin the best Designs.
- E Encouragement is the Life of Action.
- F Fortune is a fair but fickle Mistress.
- G Grandeur is no true Happiness.
- H Health is Life's choicest Blessing.
- I Indolence is the Inlet to every Vice.
- K Knowledge is a godlike Attribute.
- L Liberty is an invaluable Blessing.
- M Modest Merit finds but few Admirers.
- N Necessity is the Mother of Invention.
- O One bad Sheep infects a whole Flock.
- P Pride is a Passion not made for Man.
- Q Quick Resentments prove often fatal.
- R Riches are precarious Blessings.
- S Self-Love is the Bane of Society.
- T The Hope of Reward sweetens Labour.
- V Variety is the Beauty of the World.
- W Wisdom is more valuable than Riches.
- X 'Xcess kills more than the Sword.
- Y Yesterday mispent can never be recall'd.
- Z Zeal misapplied is pious Phrenzy.

Second

Second Set, in single Lines.

- A Affectation ruins the fairest Face.
- B Beauties very seldom hear the Truth.
- C Conscious Virtue is its own Reward.
- D Diligence overcomes all Difficulties.
- E Envy too often attends true Merit.
- F Fame once lost can never be regain'd.
- G Good Humour has everlasting Graces.
- H Humility adds Charms to Beauty.
- I Innocence is ever gay and chearful.
- K Knowledge procures general Esteem.
- L Love hides a Multitude of Faults.
- M Modesty charms more than Beauty.
- N Nothing is more valuable than Time.
- O Order makes Trifles appear graceful.
- P Praise is grateful to human Nature.
- Q Quick Promisers are often slow Performers.
- R Recreations are both lawful and expedient.
- S Shame attends unlawful Pleasures.
- T Truth needs no Disguise or Ornament.
- V Vanity makes Beauty contemptible.
- W Without Knowledge Life is but a Burthen.
- X 'Xamples prevail more than Precepts.
- Y Youth, like Beauty, very soon decays.
- Z Zeal warms and enlivens Devotion.

Third Set, in double Lines.

- A Art and assiduous Care must join,
To make the Works of Nature shine.
- B Beauty's a Flower that strikes the Eye ;
But (Rose like) soon its Colours die.
- C Content is a continual Store,
And he's unwise that asks for more.
- D Dare to be just :—Your Fame regard ;
For Virtue is its own Reward.
- E Envy, when once it taints the Mind,
Is to true Merit ever blind.
- F First to thy Maker, Homage pay ;
And next, thy King's Commands obey.
- G Give without grudging to the Poor,
And Heaven will soon augment thy Store.

H Honour

- H Honour bestow where Honour's due,
And ev'ry one will honour you.
- I Jest not, ye Fair, with sacred Things;
Nor speak with Disrespect of Kings.
- K Know well thyself, thy Errors scan;
And Pride, thou'lt find not made for Man.
- L Learning, when Fortune adverse proves,
With Industry all Ills removes.
- M Money's the God whom all adore; —
Who courts, or smiles upon the Poor?
- N None are so happy as the Just,
Whose Names are precious in the Dust.
- O Old Age, or Sickness, mows down all:
In Time, the stateliest Buildings fall.
- P Princes, like Ladies, in their Youth,
But very seldom hear the Truth.
- Q Quarrels avoid; and Law-Suits shun;
For he that conquers is undone.
- R Riches, when on the Good bestow'd,
Are Blessings worthy of a God.
- S Sometimes the Bow should be unbent,
Pastimes are good, if innocent.
- T Tho' Beauty's Shafts resistless are,
The Virtuous still outshine the Fair.
- V Verse, if impure, has no Defence;
Indecency is Want of Sense.
- W Who would to lawless Pleasures rove,
That knows the Sweets of virtuous Love?
- X 'Xamples oft, when Precepts fail,
Will over giddy Youth prevail.
- Y Youth take, like tender Twigs, the Bow:
And as first fashion'd always grow.
- Z Zeal, when with too much Heat it burns,
Soon to religious Phrenzy turns.

*Select COUNSELS; or, RULES of LIFE; in Prose:
Without Regard to alphabetical Order.*

1. **D**O your own Work, and know yourself.
2. Let Reason go before every Enterprize, and Counsel before every Action.
3. Be not diverted from your Duty, by any idle Reflections.

reflections that the silly World may make upon you ; for their Censures are not in your Power, and consequently should be no Part of your Concern.

4. Rest satisfied with doing well, and leave others to talk of you what they please.

5. Pitch upon that Course of Life which is the most excellent, and Custom will render it the most delightful.

6. Never defer that till To-morrow which you can do To-day ; nor never do that by Proxy which you can do yourself.

7. Be at Leisure to do Good ; and never make Business an Excuse to decline the Offices of Humanity.

8. Forget the Faults of others ; but always remember your own.

9. Hear no Ill of a Friend ; nor speak any of an Enemy : Believe not all you hear, nor report all you believe.

10. Always consider, that there is nothing certain in this mortal State ; by which Means you will avoid being transported with Prosperity, and being dejected in the Day of Adversity.

11. Make yourself agreeable, as much as possible, to all ; for there is no Person so contemptible, but it may be in his Power to be a sincere Friend, or an inveterate Foe.

12. In the Morning, think what you have to do ; and at Night, ask yourself what you have done.

13. Never reveal your Secrets to any, except it be as much their Interest to keep them, as it is yours that they should be kept. Only trust yourself, and another shall never betray you.

14. Shun the least Appearances of Evil, that you may not be suspected ; and if you cannot avoid both, chuse rather to be suspected, when you do not deserve it, than to do Evil, without being suspected.

15. Be content in that Station Providence has allotted you ; for Serenity of Mind is the most precious Jewel of human Life.

16. Disdain not your Inferior, tho' poor ; since he may possibly be your Superior in Wisdom, and the noble Endowments of the Mind.

17. Never indulge yourself in Sloth ; for Idleness is the greatest Prodigality ; it throws away Time, which is invaluable, in respect of its present Use ; and when it is past,

past, can never be recovered by any Power of Art or Nature.

18. Beware of Ostentation; an accomplish'd Woman conceals vulgar Advantages, as a modest Woman hides her Beauty under a careless Dress.

19. Never speak reproachfully of any Person whomsoever; for such Injuries are very seldom, if ever, forgotten; and may possibly prove an Hindrance to your Perfection.

20. Be very cautious in believing any thing ill of your Neighbours; but be much more cautious of making hasty Reports of them to their Disadvantage.

21. Do nothing but what is praise-worthy; nor be puff'd up with popular Applause; entertain Honour with Humility, Poverty with Patience, Blessings with Thankfulness, and Afflictions with Resignation.

22. Let Virtue and Innocence accompany your Recreations; for unlawful Pleasures, tho' agreeable for a Moment, are too often attended with bad Consequences, and instead of relaxing the Mind, plunge us into an Abyss of Trouble and Vexation.

23. Give your Heart to your Creator; pay due Reverence to your Superiors; honour your Parents; give your Bosom to your Friend; be diligent in your Calling, let your Station in Life be what it will; give an attentive Ear to good Advice, and be benevolent to the Poor.

24. Question not the Truth of what God has thought fit to reveal to you, however intricate and mysterious; since he requires our Assent to nothing that is contradictory to Reason, tho' he does to some Truths that are above it.

25. And lastly, Put forth all your Strength in honouring of God, and doing his Commandments; for that Time shall end in a blessed Eternity, that is prudently and zealously spent in the Service of the Supreme Being.

*Select COUNSELS; or RULES of LIFE; in easy Verse:
Without Regard to alphabetical Order.*

1. **F**IRST honour God, and next thy Parents too;
And deal to all Men their peculiar Due.
2. Abstain from others Goods:—Let not thy Mouth
Be prone to Lies; but always utter Truth.

3. Bear

3. Bear not false Witnesses ; let thy Words be just ;
Preserve thy Chastity, and keep thy Trust.
4. Let Justice in thy Measures still prevail ;
Equal thy Balance ; even be thy Scale.
5. What the kind Hand of Justice gives receive,
And with thy destin'd Lot contented live.
6. To rob the Hireling of his Due abhor ;
And never in the least afflict the Poor.
7. Let public Love inspire each gen'rous Soul ;
And ev'ry Part be useful to the Whole.
8. Shun Av'rice ; from whose fatal, fertile Root,
All the malignant Kinds of Evil shoot.
9. Speak what thou know'st is right :—And scorn to use
Words suited to the Times for sordid Views.
10. If Wisdom, Strength, or Riches be thy Lot ;
Boast not ; but rather think thou hast them not.
11. Be all thy Passions with the Mean endow'd ;
Nothing too great, too lofty, or too proud.
12. In all thy Talk be Moderation had ;
The *Mean* is best, for all *Extremes* are bad.
13. Repine not at thy Neighbour's Good, nor rail ;
No envious Thoughts th' immortal Minds assail.
14. Be always temp'rate ; shameful Deeds eschew ;
Chuse not with Mischief, Mischief to pursue.
15. Let Justice vindicate thy Goods or Life :
Soft words are useful : Strife engenders Strife.
16. Trust not too rashly ; but thy Faith suspend,
Till thou hast certain Knowledge of the End.
17. Exact not from a poor Man (tho' thy Right)
A Debt, with Rigour, to the utmost Mite.
18. Be not too sparing ; know thou'rt mortal made ;
Nor can thy Wealth be to the Grave convey'd.
19. By adverse Fortune be not quite subdu'd ;
Nor too much lifted up with Joy at Good.
20. Shun mad, vain-glorious Boasts ; and be thy Tongue
With Modesty, that useful Beauty, hung.
21. Conceal no Fraud ; for both are equal Thieves,
Who steals the Goods, and who, when stol'n, receives.
22. Labour, and let thine Hands procure Relief
Of all thy Wants :—An idle Man's a Thief.
23. Let Rev'rence of thyself thy Thoughts controul,
And guard the Sacred Temple of thy Soul.

24. Chuse

24. Chuse out the Man to Virtue best inclin'd;
Him to thy Arms receive, him to thy Bosom bind.

To these prudential Maxims we shall only add two or three instructive proverbial Sayings, in Prose and Verse, and then proceed to give our Female Pupils some few Specimens of Epistolary Writing; with which we shall conclude this Branch of Female Education.

Select Proverbial MAXIMS, with short practical IMPROVEMENTS, by Way of Conclusion.

PROVERB I.

Sincerity is true Wisdom.

INTEGRITY, in regard to Success in Business, without any other Consideration, hath many Advantages over all the fine and artificial Ways of Dissimulation and Deceit: It is much the plainer and easier, much the safer, and more secure Way of Dealing in the World; it has less of Trouble and Difficulty, of Entanglement and Perplexity, of Danger and Hazard in it: It is the shortest and nearest Way to our End, carrying us thither in a direct Line, and will hold out, and last longest. The Arts of Deceit and Cunning continually grow weaker, and less effectual to those that use them: Whereas Integrity gains Strength by Use; and the more and longer any Man practises it, the greater Service it does him, by confirming his Reputation, and encouraging those with whom he has to do, to repose the greatest Trust and Confidence in him, which is an unspeakable Advantage in the Business and Affairs of Life.

If a Man, indeed, were to deal in the World for a Day only, and should never have Occasion to converse with Mankind any more, should never more stand in Need of their good Opinion or good Word, it were then no great Matter (as to the Concerns of this Life) if a Man should spend his Reputation all at once; and venture it at one Throw; but if he be to continue in the World, and would have the Advantage of Conversation whilst he is in it, let him make use of Truth and Sincerity in all his Words and Actions; for nothing but this will last and hold out to the End. All other Arts will fail, but Truth
and

and Integrity will carry a Man through, and bear him out to the very last.

PROVERB II.

Be content in that Station which Providence has allotted you.

IT is a celebrated Thought of *Socrates*, that if all the Misfortunes that attend Mankind were to be cast into a public Stock, in order to be distributed amongst the whole Species, those who now thought themselves the most unhappy, would prefer the Share they are already possess of, before that which would fall to them by such a Division.

Horace, indeed, has carried this Sentiment still farther, and asserts, that the Hardships or Misfortunes which we lie under are more easy to us, than those of any other would be, in case we could change Condition with him.

From whence arise these two Lessons of Instruction, namely; that 'tis a Sin, in the first Place, to repine at our own Troubles, whatever they be, or to envy the Happiness of our Neighbour, however seemingly great. And in the next, that we ought never to think too lightly of another's Complaints; but to regard the Sorrows of our Fellow Creatures with Sentiments of Humanity and Compassion.

PROVERB III.

Excess kills more than the Sword.

THERE is no Character more despicable and deformed, in the Eyes of all reasonable Persons, than that of a Drunkard; neither is there any Vice that has such fatal Effects on the Minds of those who are addicted to it. The sober Man, by the Strength of Reason, may keep under, and subdue every Folly to which he is most inclin'd; but Wine discovers every little Flaw, every little Seed that lies latent in the Soul; it gives Fury to the Passions, and Force to those Objects which are apt to produce them. Wine heightens Indifference into Love, Love into Jealousy, and Jealousy into Madness. It often turns the good-natur'd Man into an Idiot, and the cholerick Fool into an Assassin. It gives Bitterness to Resentment, makes Vanity insupportable, and displays every

every little Spot of the Soul in its utmost Deformity. The Habit, moreover, of drinking to Excess, besides the ill Effects above-mention'd, has a bad Influence on the Mind, even in its sober Moments; for, by insensible Degrees, it not only impairs the Memory, but weakens the Understanding.

PROVERB IV.

Cut your Coat according to your Cloth.

THIS is a short Lesson of Advice to all Mankind in general, and directs them to have a strict Eye over their Conduct, to keep an exact Balance between their Incomes and Disbursements; and never to let their Vanity and Pride so far overcome their Reason, as blindly to run in Debt, and reduce themselves by their bad Oeconomy to Poverty and Disgrace.

PROVERB V.

Industry is all in all.

THE Husbandman returns from the Field, and from manuring his Ground, strong and healthy, because innocent and laborious. You will find no *Diet-drink*, no *Boxes of Pills*, nor *Galley-Pots* amongst his Provisions; no, he neither *speaks*, nor *lives French*; he is not so much a Gentleman, forsooth. His Meals are coarse and short; his Employment warrantable; his Sleep certain and refreshing, neither interrupted with the Lashes of a guilty Mind, nor the Aches of a crazy Body; and when old Age comes upon him, it comes alone, bringing no other Evil with it, but itself. But when it comes to wait upon a great and worshipful Sinner, who for many Years together has had the Reputation of *eating well*, and *doing Ill*; it comes (as it ought to do to a Person of such Quality) attended with a long Train of Retinue, as Rheums, Coughs, Catarrhs, and Dropfies, together with many painful Girds and Achings, which are at least call'd the *Gout*.

How does such a one go about, or is carried rather, with his Body bending inward, his head shaking, and his Eyes always *watering* (instead of *weeping*) for the Sins

of his ill-spent Youth: In a Word, old Age seizes upon such a Person, like Fire upon a rotten House; it was rotten before, and must have fallen of itself; so that 'tis no more than one Ruin preventing another.

A temperate, innocent Use of the Creature, never casts any one into a Fever or a Surfeit. Chastity makes no Work for the Surgeon, nor ever ends in *Rotteneſs of Bones*. Sin is the fruitful Parent of Distempers, and *ill Lives* occasion good Physicians.

Before I proceed any farther, I think it absolutely necessary to make one short Remark, (that our Female Pupils may entertain no contemptible Idea of the preceding little Lessons of Instruction, or imagine this last in particular, a little too ludicrous for a moral Maxim) and that is this, that this last little Lecture was delivered from the Pulpit by the great Doctor *South*; and the first is an Extract from one of the best Sermons that ever was wrote, by the universally admir'd Doctor *Tillotson*.

Now for the further Instructions of my Female Pupils, and for their innocent Amusement, at the same Time, I shall add the same Number of Proverbial Maxims, exemplified in easy Verse; and then proceed directly to lay before them some short and familiar Letters, as a Form for their Imitation, when they propose to address themselves by Way of Epistolary Correspondence, either to their Equals or Superiors.

PROVERB I.

Make Hay while the Sun shines.

WHAT can be done, with Care perform To-day;
Dangers unthought of will attend Delay:
Our distant Prospects all precarious are;
For Fortune is as fickle as she's fair.

PROVERB II.

Light Gains make a heavy Purse.

NOR trival Loss, nor trivial Gain despise:
Mole-hills, if often heap'd, to Mountains rise;
Weigh ev'ry small Expence, and Nothing waste;
Farthings, long sav'd, amount to Pounds at last.

PRO,

PROVERB III.

Beware of the Snake in the Grass.

SOFT soothing Words don't always friendly prove;
 Mischief is often couch'd in proffer'd Love:
 Fair Speeches, when the Thoughts to Ill incline,
 Are but the Varnish to some base Design.

PROVERB IV.

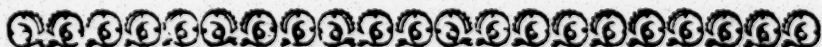
Bend the Twig whilst it is tender.

PARENTS, whose Love to Children oft is blind,
 To those they most indulge are most unkind;
 For Youth that want Discretion what to chuse,
 Incline to Vice, when giv'n too great a Loose.

PROVERB V.

External Charms are precarious Blessings.

THE Rose is fragrant, but it fades in Time;
 The Violet sweet, but quickly past its Prime;
 White Lillies hang their Heads, and soon decay,
 And whiter Snow in Minutes melts away.



*Select Familiar LETTERS on several Oc-
 casions, peculiarly calculated for the Service of
 our Female Pupils.*

LETTER I.

*From a Lady in the City to a Lady of Quality, recom-
 mending a Relation of hers to act as her House-Keeper,
 or Super-intendant.*

Honoured Madam,

THE Bearer hereof is Miss *Charlotte Careful*, a Niece
 of mine, who has had a very liberal Female Edu-
 cation, and has made Cookery, Pastry, &c. though un-
 der thirty Years of Age, her favourite Study. For her
 Integrity and Abilities to serve you, in the Capacity of
 a House-Keeper, or a Superintendant of your Family,
 I dare be accountable. I take the greater Pleasure in

C

this

this Recommendation, as I no ways doubt, but if she has the Happiness once to be retained by you, that she will answer your warmest Expectations, and that I shall have an Opportunity, by that Means, of being, in some Measure, serviceable to you both.

I am, Madam,

Your most obedient Servant,

A. B.

LETTER II.

From a Gentlewoman in the Country, to a Merchant's Lady, in favour of a Wet Nurse.

Madam,

ABOUT a Week ago you desired me to inquire in my Neighbourhood after some Wet Nurse of Credit, that had but lately lain in, for the Suckling of Miss *Nancy*. I have found one accordingly, whose Husband has the Character of a very honest and good-natured Man; and though but a Butler, is much beloved and respected in the Family, where he has been retained for some Years. The young Woman likewise is a Favourite with his Mistress, who will give her the best of Characters. She has a fine Breast of Milk, is perfectly neat, though plain, very lively, and as healthy as you can wish. I no ways doubt, but when you see her, you will be pleased with her Appearance.

Notwithstanding their Circumstances are somewhat narrow, they live above Want; and as her Husband is a very sober Man, so he is excessively fond of little Children, as well as of his Wife.

They have no Superfluities, it is true, about them; but what they have is neat and decent.

She proposes to wait on you one Day this Week; and when you come to talk with her about Particulars, I doubt not but that you'll find such ready and pertinent Answers, as will give you perfect Satisfaction. You may depend upon it, that she is a Woman of Integrity, and would scorn to impose upon you. In short, Madam, I don't know any Person more capable of answering your Purpose; and it is with Pleasure I embrace this Opportunity

tunity of recommending one who is truly deserving, and one on whose Care and Conduct you may rely with Safety.

*I am, Dear Madam,
Your most obedient and
most faithful Servant, C. D.*

LETTER III.

*From a Tradesman's Wife in the City to her Neighbour,
that wanted a good Cook.*

Madam,

THE last Time we drank Tea together, you intimated to me, that you was at a great Loss for a thorough Cook. The Bearer hereof has lived five Years in a Merchant's Service, and would not have removed, but that she was unfortunately seized with the Small Pox, and has since been in the Country for the Recovery of her Health. She is now perfectly well, and no ways disfigured by that malignant Distemper. She has made, it is true, her Application to her late Mistress, to be received into her family again; but the Lady happened, it seems, to be provided to her entire Satisfaction. She is very ready, however, and willing, to give her the best of Characters. You may depend on it, from me, that she is strictly honest, perfectly sober, of a very obliging Disposition, and, in short, every Way well qualified for the Performance of what she promises to undertake. If you please to give yourself the Trouble of paying a Visit to her former Mistress, I doubt not in the least but she'll confirm what I have here ventured to say in her Behalf. It is my humble Opinion, you may wait a long Time before you find out one more fit for your Purpose. If, upon Inquiry, you should approve of her, I shall be glad of being the Means of bringing you together.

*I am, Madam,
Your most obedient humble Servant, E. F.*

LETTER IV.

*From the same Gentlewoman to another Lady, who inquired
after a Chamber Maid.*

Madam,

THE Bearer, *Fanny Sewell*, is one I have been acquainted with for some Time; her Parents were

some Years ago in very good Circumstances, but, thro' unforeseen Losses in Trade, her Father has been greatly reduced. As Miss *Fanny*, however, is their only Daughter, he has spared no reasonable Cost in her Education, so far at least as to qualify her for any genteel Service; she can read, write, and knows something of Accounts: Add to this, she is not only a perfect Mistress of all Sorts of Needle-Works, but is acknowledged to have a very good Taste for Drefs. As to her Temper, she is perfectly good-natured, and no ways inclined to Gossiping, or casting Reflections on any of her Acquaintance behind their Backs. I am very well satisfied that she will answer the Character I have given her. I'll bring her with me one Day this Week, and then you'll be able to form a better Judgment of her; till when, I remain.

Madam, Your affectionate Friend, E. F.

L E T T E R V.

From a Mother in the Country to her Daughter in London, charging her with being too long silent and remiss, in not acquainting her Friends with her Situation.

Dear Daughter,

YOUR Father and I have often reflected on ourselves, for our too easy Consent to your Departure from hence for *London*, though in Company with a near Relation, with whom we thought we could safely trust you, and in whose Power (we were sensible) it was to serve you. It is now near three Months since we have had one Line, either from her or you. All your Friends are impatient to hear whether you are settled or not, and whether your long Journey has answered your Expectations. Friends may prove false; if therefore you have met with any Disappointments, never be ashamed to own them. I charge you, therefore, let me hear from you by the next Post, be your Situation good or bad. I am willing to hope for the best; but in case you have met with no Service suitable to the Education we have given you, return immediately; our Circumstances are not so narrow, but that we shall be glad to receive you, and that in the most affectionate Manner. We would not have you be a Burden to my Cousin, or to live in a State of Dependence. Consider then our Uneasiness;
consider

consider too, how well you are beloved by all your Relations in general here ; and then consider with yourself, whether your Silence is any ways justifiable. In a Word, your father and I shall be inconsolable till we hear from you.

I am your affectionate Mother,

G. H.

LETTER VI.

Honoured Madam,

WITH too much Justice, I must own, both my Father and you reprove me. I am perfectly ashamed of my gross Neglect, and faithfully promise never to offend you more in that Particular. It is with Pleasure, however, that I can assure you, that my good Cousin, with whom you entrusted me, has acted with as much Tenderness and Indulgence towards me, as if I had been her Daughter. I have wanted for nothing during my Absence from you ; and the only Reason of our mutual Silence was, that she was determined to settle me to my Satisfaction before we wrote. Though this is the true State of the Case, I cannot justify her Remissness, much less my own, where my Duty was concerned. Dear Madam, rest satisfied, that I am planted, through my good Cousin's indefatigable Care of me, in one of the best of Families. I am treated with the utmost Respect, and set about nothing that is beneath my Station, or what I can, and ought to comply with, if I am not wanting to myself. If I meet with any Alteration, which I have no manner of Reason, however, to suspect, you may depend on hearing of my Complaints. I return you and my Father ten thousand Thanks for your affectionate Invitation home ; but I think it is my Duty to ease you of an unnecessary Expence, when I am capable of maintaining myself with Credit and Reputation. When I have had Trial of the Family, a Month or two longer, I shall be better able to form a Judgment, whether my present happy Situation is thoroughly confirmed, or not. Be assured, however, in either Case, you shall never have Occasion to charge me with Remissness in Writing for the future.

*I am, Honoured Madam,
Your dutiful Daughter,*

S. H.

L E T T E R VII.

From a Maid-Servant in London, acquainting her Parents in the Country with a Proposal of Marriage that had been made her, and requesting their impartial Thoughts on an Affair of so great Importance.

Honoured Father and Mother,

SERVICE, you are sensible, is no Inheritance ? and though I have no Distaste to the Place I have now been in for these five Years past, yet, methinks, I should be glad to settle in the World, and live free from Dependence, in case that should be my happy Lot. I have now Addressees made to me by one Mr. *Meanwell*, a Freeman of the City, and in a reputable Way of Business. He has lived in the Neighbourhood many Years, and has the general Character of a very sober, diligent Man, and an excellent Artist in his Profession, which is that of an *Upholder*. My Master and Mistress, by whom I flatter myself I am well beloved, and who wish me well, persuade me very strenuously to embrace the Offer ; neither am I myself any ways averse to such a Change of my Condition. However, I have suspended my Answer, till I can hear from you. If therefore you approve of his Proposals or not (which I have sent you inclosed) let me hear from you in a Post or two, and I'll give him an Answer without farther Hesitation. Be assured, however, that, notwithstanding he has but little to expect, either from me or any of my Friends, as I have long since taken the Freedom to tell him the Truth ; yet I will not absolutely conclude any thing in his Favour, till I have your joint Approbation ; for I am determined ever to subscribe myself,

Your dutiful Daughter,

J. H.

L E T T E R VIII.

The Parents Answer.

Dear Jenny,

YOUR Mother and I thank you for your dutiful Application to us in a Concern of so great Moment. All we can do is, to beg of God to bless you and direct you in this your intended Settlement. As we live at too great a Distance to pay you a personal Visit,
we

we shall freely submit the Conduct of the whole Affair to your own Prudence and Discretion. You are old enough to make Choice for yourself; and it is evident, by your Precautions, that you have taken it into your serious Consideration. As you are so perfectly well satisfied with your Lover's Character, as your Master and Mistress seem to confirm it, and as you have such a fair Prospect of Success by your joint Endeavours, we hereby give you both our Blessings, and our free Consents. All that we are sorry for is, that we can make your intended Husband no suitable Return. Let us know, however, when your Marriage shall be actually consummated, and we will strain a Point in your Favour. We will contribute at least something towards House-keeping. Pray present our Love and Respect to him, though unknown. All your Relations here join in their good Wishes for your Well-doing; and we think ourselves, the sooner you are settled the better. We are,

Your truly loving Father and Mother,

J. and R. H.

L E T T E R IX.

From the same to her Parents, informing them of the Consummation of her Marriage.

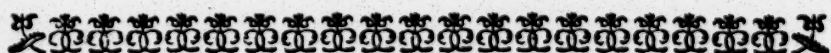
Honoured Father and Mother,

THIS comes to inform you, that Mr. *Meanwell* and I are now actually Man and Wife; but that, as his House and Shop are not yet perfectly fitted up to his Satisfaction, I shall continue for about three Weeks or a Month with my good Master and Mistress, till it will suit with his Convenience to take me home. They are so well pleased with my Settlement, that they have made me a voluntary Present of five Guineas towards House-Keeping. What small Matter of Money I have saved in my Service, Mr. *Meanwell* has given me for Pin-Money, as he calls it. I had no Thoughts of concluding this Match so soon as I have done; but when I had produced your Answer to my last, he would never let me rest till I had added my own Consent to yours. I hope I shall have no Occasion to repent of my Compliance with his Passion for me, since his Intentions, I dare say, were strictly honourable. He presents his Duty to you both,

though unknown, and joins with me in desiring you to put yourselves to no Manner of Inconvenience, out of any natural Love and Affection for me; since he has assured me, and has ordered me to tell you so, that he doubts not but to be able, through his own Industry and the Blessings of God on his Endeavours, to maintain me very well, and to permit me to make as good an Appearance as any of his Neighbours Wives, that have any Conduct and Oeconomy: He desires I should always go neat and decent, but not to affect, as too many young Wives do, dressing in all the Colours of the Rainbow. In a Word, I have a fair Prospect of being very happy, and shall make it my daily Study to make him so; which, with your joint Prayers for the Continuance of our Love, will be a Means to make us more so. Without any farther Ceremony, therefore, we shall subscribe ourselves,

Your most dutiful Son and Daughter,

J. and H. Meanwell.



The YOUNG WOMAN'S GUIDE to the ART of NUMBERS.

ARITHMETICK is the *Art* of working by *Numbers*.

Properly speaking, all Operations in *Arithmetick* are nothing else but *Addition* and *Subtraction*; for *Multipli- cation* is frequent *Addition*, and *Division* is frequent *Subtraction*.

The Valuing or Reading of Numbers is called *Nota- tion*, or *Numeration*.

In Valuing of Numbers, only three Places are pecu- liarly to be regarded, namely, Units, Tens, and Hun- dreds; for all Places exceeding these three have only new Names added to them.

Make a Comma, therefore, at every third Place (be the Range of Figures ever so long) from the right Hand; which three Places make a Period, and are always Units, Tens, and Hundreds singly; or with their new Names.

Observe

Observe the following Scheme.

123,456,789.

Which must be read thus :

One Hundred twenty-three Millions, four Hundred fifty-six Thousand, seven Hundred and Eighty-nine.

By which it appears, that 789 is the first Period, or Period of Units ; 456, the second Period, or Period of Thousands ; and 123, the third Period, or Period of Millions.

And so on as far as you please. As for Example,

123,456,789,987,654,321.

⋮ ⋮ ⋮

Which must be read thus : One hundred twenty-three Quadrillions, or Millions of Millions of Millions of Millions ; four Hundred fifty-six Trillions or Millions of Millions of Millions ; seven Hundred eighty-nine Billions, or Millions of Millions ; nine Hundred eighty-seven Million, six Hundred fifty-four Thousand, three Hundred and twenty-one.

Of ADDITION.

ADDITION is the Gathering or Collection of divers Sums into one.

RULE the FIRST.

Observe the true Places of each particular Sum, by setting the *Units* of all the Parts under each other, and the like of the *Tens* and *Hundreds*, &c. As for Instance.

Supposing the Sums underneath to be either Pounds, Shillings, or Pence, or any thing else, *A* being the right Method of Disposal, and *B* being the erroneous Way.

$$\begin{array}{r}
 A \left\{ \begin{array}{l} 256 \\ 41 \\ 32 \end{array} \right. \\
 \hline
 329
 \end{array}
 \qquad
 \begin{array}{r}
 B \left\{ \begin{array}{l} 256 \\ 41 \\ 32 \end{array} \right. \\
 \hline
 986
 \end{array}$$

By which it appears, that in the erroneous Method there are 657 Pounds, Shillings, or Pence, set down more than what ought to have been, which must be carefully avoided.

RULE the SECOND.

If the whole of any Row cannot be expressed by one Figure, set down the last only, either Figure or Cypher, and

C 5.

and carry the Number on to the next Row, and so to the End of the Sum.

EXAMPLE.

791 The first Row from the Bottom to the Top is 5,
 23 3, 1, which make 9; set down therefore your 9,
 5 as being a single Figure; then say, 2 and 9 make
 — 11; which not being capable of being expressed
 819 by one Figure only, but thus (11) set down only
 the last 1, and carry the other 1 to the next Row;
 and then say, 1 that I borrowed, and 7, makes 8, which
 makes the whole 819, as in the Margin.

EXAMPLE. II.

489 The first Row from the Bottom to the Top is
 656 1, 6, 9, that is, 16; set down 6, and carry 1.
 321 The next Row being 2, 5, 8, say, 1 that I bor-
 — rowed, and 2 is 3, and 5 is 8, and 8 is 16;
 1466 which 16, as they cannot be expressed by one single
 Figure, but thus (16) set down the 6, and carry 1
 to the next Row; then say, 1 that I borrowed, and 3, is
 4, and 6 is 10, and 4 is 14; which, as you have no far-
 ther to proceed, must be set down 14; so that the whole
 makes 1466.

In the Addition of Numbers of various Denominations,
 set down that which remains, exceeding the next *Integer*,
 and carry that *Integer* on. But before you begin to prac-
 tise, make yourself Mistress of the several Tables annexed
 to this Compendium.

EXAMPLE.

<i>l.</i>	<i>s.</i>	<i>d.</i>
3	7	6
9	18	9

13 06 3

Say, 9 and 6 is 15; which being 3 Pence over the
 Shilling, set down 3, and carry 1; then say, 1 that I
 carried, and 18, is 19, and 7 is 26; which being 6 Shil-
 lings over a Pound, set down 6, and carry 1; then say,
 1 that I carried, and 9, is 10, and 3 is 13; which, as you
 have no farther to proceed, must be set down 13; so that
 your whole Sum amounts to 13*l.* 6*s.* 3*d.*

To prove any Sum in your Addition to be right (be it
 longer or shorter) is either to work the Sum upwards first,
 and

and downwards afterwards, or else to separate the uppermost Line, as in *A* in the following Sum; cast up the rest, that is, *B*, *C*, which make up the Sum *D*, which, when added to *A*, will be equal to *D*. As for Instance,

$$\begin{array}{r}
 A \ 236 \\
 B \ 452 \\
 C \ 29 \\
 \hline
 D \ 717
 \end{array}
 \qquad
 \begin{array}{r}
 B \ 452 \\
 C \ 29 \\
 \hline
 481 \text{ add} \\
 A \ 236 \text{ which make} \\
 \hline
 D \ 717
 \end{array}$$

Of SUBTRACTION.

THIS takes the *lesser* Number from the *greater*, that the *Difference* may be known.

RULE.

The *lesser* Sum must always be the *lower*; but if any Figure of the *lower* Sum be *greater* than that above it, ten is to be borrowed, and in your Mind to be set before the upper Figure; for which ten, or Figure 1, must be paid to the next Figure below.

EXAMPLE.

$$\begin{array}{r}
 \text{As } 7241 \text{ Total} \\
 3652 \text{ Subtractor} \\
 \hline
 3589 \text{ Remainder.}
 \end{array}$$

Thus 2 from 1 cannot be subtracted; borrow 10, therefore, and say, 2 from 11, and there remains 9; 1 that I borrowed, and 5, make 6; then say, 6 from 4 cannot be subtracted; but borrow 10, as before, and say, 6 from 14, and there remains 8; 1 that I borrowed, and 6, makes 7; 7 from 2 cannot be subtracted; borrow 10, therefore, as before, say, 7 from 12, and there remains 5; 1 that I borrowed, and 3, make 4; then say, 4 from 7 and there remain 3; which when set down will make 3589.

PROOF.

Add the Subtractor *B* to the Number subtracted *D*, and they must be equal to the Total *A*.

$$\begin{array}{r}
 3652 \ B \\
 3589 \ D \\
 \hline
 7241 \ A \\
 C \ 6
 \end{array}$$

In Sums of divers Denominations, borrow the next Integer.

l. s. d.

5 7 6

3 9 7

—

1 17 11

EXAMPLE.

Begin thus: 7 from 6 cannot be subtracted; then borrow an Integer from the next Row, which is one Shilling, or 12 Pence, which added to 6 make 18 Pence; then say, 7 from 18, and there remains 11; then 1 Shilling, that I borrowed, and 9, are 10; 10 from 7 cannot be subtracted; borrow therefore the next Integer, that is 1 Pound, or 20 Shillings, which, put to the 7, make 27 Shillings; then say, 10 from 27, and there remains 17 Shillings. Then go on, and say, 11 borrowed, and 3, make 4; 4 from 5, and there remains 1; making in the whole, as in the Margin, *1l. 17s. 11d.*

Of MULTIPLICATION.

MULTIPLICATION is instead of frequent Addition.

As 3

4 times 3 is

—

12

or { 3
3
3
3

—
12

Peculiar Care must be taken to place the Product right.

RULE.

Let each *Multiplicator* go through all the Figures of the *Multiplicand*.

The first Figure of each *Product* must begin at the Place belonging to its *Multiplicator*, reckoning from the right Hand; and every Figure must stand directly under the Figure above it.

EXAMPLE.

456 Multiplicand

23 Multiplicator

—

1368 Product first

912 Product second

—

10488 Total.

The Product of 3 must begin directly under the Figure 3; the Product of 2 directly under it, and be carried on

on in a straight Line; as in the following Example of *A*, which is placed right, and *B*, where the Figures are falsely disposed.

$$\begin{array}{r} \text{True} \\ A \ 456 \\ 23 \\ \hline \end{array}$$

$$\begin{array}{r} 1368 \\ 912 \\ \hline \end{array}$$

$$10488$$

$$\begin{array}{r} \text{False} \\ B \ 456 \\ 23 \\ \hline \end{array}$$

$$\begin{array}{r} 1368 \\ 912 \\ \hline \end{array}$$

$$2280$$

From whence the Loss arising from the misplacing of the Figures evidently appears; the right Disposition of them, therefore, as we have before observed, ought to be your principal Care.

If there be Cyphers at the End of either the *Multiplieand* or *Multiplicator*, miss them, and only set the *Products* in their proper Places, and add all the Cyphers at the last.

EXAMPLE.

$$\begin{array}{r} 1000 \\ 170 \\ \hline 170000 \end{array}$$

$$\begin{array}{r} 205 \\ 106 \\ \hline 1230 \\ 205 \\ \hline \end{array}$$

$$21730$$

When a Place is only advanced by a Cypher, make a Dot.

PROOF.

Subtract each Product but the first from the Total, and the Remainder will be equal to the first Product.

Or if the Total be divided by the *Multiplicator*, the *Quotient* will give the *Multiplieand*.

Or, if the *Total* be divided by the *Multiplieand*, the *Quotient* will give the *Multiplicator*.

OF DIVISION.

DIVISION is frequent *Subtraction*, which takes the *Divisor* from the *Dividend*, as often as it can; so that the Number found is called the *Quotient*.

EXAMPLE.

3) 6 (2: That is to say, how many times can 3 be taken out of 6? Answer, Twice only.

RULE.

(62)

RULE.

When a Sum is to be divided by a single Figure, ask how many times that Figure is contained in the first Figure or Figures that are greater than the Figure proposed. In the *Quotient* write down that Answer; then multiply the *Divisor* by that *Quotient*, and set it under the Figures of the *Dividend*; then subtract it from that *Dividend*, setting the Remainder underneath; draw a Line above it, and bring down the next Figure, and work it as before.

The following ancient *Memorial Distich* comprehends the whole Work of Division in its proper Order.

*First ask how oft; in Quotient Answer make;
Then multiply, subtract; a new Dividual take.*

Dividend.
Divisor 8)1621(202 Quotient
16

21

16

Remains 5

RULE.

If any Figures remain, they must be reduced to *Denominations* of a lesser Quantity, if you will go on to divide them.

The whole *Divisor* must always be taken together; and the Figures of the *Dividend* must be reckoned from the left Hand.

EXAMPLE.

34)142342(

Try whether the *Divisor* 34 can be found in the two first Figures; if not, add the next, and call them an Hundred forty-two, &c.

If the *Divisor* consists of more Figures than two, make a *Table*, as hereunder.

708)11127(

708—1

1416—2

2124—3

2832—4

3540—5, &c.

PROOF.

If the *Divisor* be multiplied by the *Quotient*, or the *Quotient* by the *Divisor*, the *Product* must be equal to the *Dividend*, only remembering to add the *Product* to the Figures that remain, or it will want so much of the *Dividend*.

EXAMPLE.

$$3)1420(+73$$

12

22

21

10

9

1 Remains.

PROOF.

473

3

1419

Add 1

1420

Here follows one general Rule to be observed throughout all the various Branches of Arithmetic.

Where-ever you find it difficult to work any large Sum, try a little one first, and do it by these Rules; and the same Method of Working which instructs you in the least, will direct you likewise in the Execution of the largest Sum whatever.

Of REDUCTION.

REDUCTION, or altering the Names of Numbers, is either frequent *Multiplication*, or frequent *Division*.

N. B. If you want to make your Numbers more, it is *Multiplication*, *i. e.* *Reduction* descending; if you want to make them less, it is *Division*, or *Reduction* ascending.

RULE for the First.

Multiply the given Number by the *Integers* contained in one of that Number; as,

How many *Farthings* in five *Shillings*? Multiply the given 5 by 48, the Number of *Farthings* in a *Shilling*.

RULE for the Second.

Which tells how many *greater* are contained in the less Denomination; as,

How many *Shillings* in 240 *Farthings*? Divide the given Number 240 by that Number which makes up an *Integer*

Integer of the Sum fought; as divide 240 by 48, the Number of *Farthings* in a *Shilling*.

The *Divisor*, or *Multiplier*, must always be an *Integer* of the Sum fought; and if any remain, they are of the same Nature with the Words of the Question.

PENCE TABLE.

d.	s.	d.	d.	s.
20	is	1	8	12 is 1
30	2	6	24	2
40	3	4	36	3
50	4	2	48	4
60	5	0	60	5
70	5	10	72	6
80	6	8	84	7
90	7	6	96	8
100	8	4	108	9
110	9	2	120	10
120	10	0	132	11
			144	12

MULTIPLICATION TABLE.

2 Times 2 is 4	5 Times 5 is 25
3 6	6 30
4 8	7 35
5 10	8 40
6 12	9 45
7 14	
8 16	6 Times 6 36
9 18	7 42
	8 48
	9 54
3 Times 3 9	
4 12	7 Times 7 49
5 15	8 56
6 18	9 63
7 21	
8 24	8 Times 8 64
9 27	9 72
4 Times 4 16	9 Times 9 81
5 20	
6 24	
7 28	
8 32	
9 36	

11 Times

11 Times 2 is 22

3 33

4 44

5 55

6 66

7 77

8 88

9 99

10 110

11 121

12 132

12 Times 2 is 24

3 36

4 48

5 60

6 72

7 84

8 96

9 108

10 120

11 122

12 144

Seconds.

TIME.

Minutes.

60

Hours.

60

3600

Natural Days.

24

1440

86400

Weeks.

7

168

10080

604800

Lunar Months.

4

28

672

40320

2419200

Year

13

52

365

8766

525960

31557600

Thirteen Lunar Months, one Day, and six Hours, make one Solar Year, which are divided into twelve Months in the Almanacks, and called Calendar Months.

WINE MEASURE.

Gallons.

Hogsheads.

63

Pipe or But.

2

126

Tun

2

4

252

Gallons.

Tierce.

42

2

84

3

126

By this Measure all Wines, Brandies, Spirits, Mead, Cyder, Perry, and Oil, are measured.

BEER MEASURE.

Pints.

Quarts.

2

Pottles.

2

4

Gallons.

2

4

8

Firkins.

9

18

36

72

Kilderkins.

2

18

36

72

144

Barrel.

2

4

36

72

144

288

The Duty or Excise upon Strong Beer and Ale, is 6s. 6d. per Barrel and upon Small Beer and Ale, 1s. 6d. per Barrel. A Barrel of Beer contains 36 Gallons, and a Barrel of Ale 32, as you may see in the respective Tables of Ale and Beer Measure.

ALE

ALE MEASURE.

					Quarts.	Pints.
				Pottles.	2	4
		Gallons.	2	4	8	
	Firkins.	8	16	32	64	
Kilderkins.	2	16	32	64	128	
Barrel.	2	4	32	64	128	256

Vessels for Butter, Fish, and Soap, are made after the Ale-Measure, 12 Ale Barrels make a Last.

DRY MEASURE.

						Quarts.	Pints.
					Pottles.	2	4
		Gallons.	2	4	8	16	
	Pecks.	2	4	8	16	32	64
	Busshels.	4	8	16	32	64	128
Quarters.	8	32	64	128	256	512	
Wey.	5	40	160	320	640	1280	2560
Last.	2	10	80	320	640	1280	2560

A Bushel, Water-Measure, contains 5 Pecks. Some make 6 Quarters of Meal a Wey, and 1 Wey 3 Quarters, a Last. By this Measure, Corn, Salt, Coals, Lead-Ore, Oysters, Mussels, and other dry Goods, are measured.

CLOTH MEASURE.

		Inches.
	Nails.	$2\frac{1}{4}$
Quarters.	4	9
Yard.	4	16 36
Ell English.	5	20 45
Ell Flemish.	3	12 27
Ell French.	6	24 54

Note, All *Scotch* and *Irish* Linnens are bought and sold by the Yard *English*, but all *Dutch* Linnens are bought by the Ell *Flemish*, and sold by the Ell *English*.

LAND MEASURE.

				Inches.
			Feet.	12
		Yards.	3	36
	Poles.	$5\frac{1}{2}$	$16\frac{1}{2}$	198
Furlongs.	40	220	660	7920
Miles.	8	330	1760	5280 63360

In this Table, the Pole or Perch, is computed to be 16 Feet and an half, which is the Statute Measure ; but there are some customary Measures which are more ; as for Fens and Woodlands they reckon 18 Feet to the Pole, and for Forests 21.

TROY WEIGHT.

			Grains.
		Carat.	20
	P. W.	1 $\frac{1}{2}$	24
	Ounces.	20	24 480
Pounds.	12	240	288 5760

By *Troy Weight* is weighed Gold, Silver, Jewels, Amber, Bread, Corn, and Liquors ; and from this Weight all Measures for wet and dry Commodities are taken.

APOTHECARIES WEIGHT.

			Grains.
		Scruples.	20
		Drams.	3 60
	Ounces.	8 24	480
Pounds.	12	96 288	5760

Apothecaries, in making up their Medicines, use this Weight ; but they buy and sell their Drugs by the *Averdupois*.

AVERDUPUIS WEIGHT.

			Drams.
		Ounces.	16
	Pounds.	16	256
	Quarters.	28 448	7168
Hundreds.	4 112	1792	28672
Tun.	20 80 2240	35840	573440

By *Averdupois* Weight is weighed all Manner of Things that have Wasse ; as all Physick Drugs and Grocery, Rosin, Wax, Pitch, Tar, Tallow, Soap, Hemp, Flax, &c.

Tho' we have given our Female Pupils, it must be confessed, but a very transient and imperfect Idea of the Art of Numbers, in the few preceding Pages ; yet we flatter ourselves, if those first Principles be but once rightly comprehended, and rendered familiar by Practice, they will answer in some Measure the End proposed. In order, however, to make this short Branch of our new Undertaking as useful and instructive as we possibly can, in so narrow

than in any other Parts, notwithstanding the Meat be young. If 'tis good spending Meat, the Lean of it will be of an agreeable Carnation red Colour, the Fat of it rather white than yellow, and the Suet perfectly white.

If you propose to buy Cow-Beef, you'll find the Grain of it not so open as the former; the Lean will be of a paler Hue, and the Fat considerably whiter. Before you fix upon the Price, make a Dent upon it with your Finger, with some Strength, and in case 'tis young, the Impression, in a very little Time, will not be discerned.

As to the Grain of Bull-Beef, it will be closer and finer, and the Colour of a less pleasant red, and tho' harder to take Impression, will rise sooner. The Fat of it will have a rankish Smell, and be very gross and fibrous. It will be excessively tough, in case it be old, and tho' you pinch it hard, it will scarce take any Impression. The Colour of it, on the other Hand, if it be fresh, will be very lively, but dark and dusky, if it be stale; you will find it likewise moist and clammy. If it happen to be bruised, the Parts so injured will look black, or at least of a dark dusky colour.

P O R K.

Before you buy it, pinch the Lean of it between your Fingers, and you'll find it break if it be young; the Fat of it too, like Lard, will be soft and pulpy; and your Nails when you nip the Skin of it, will make an Impression. On the other Hand, if the Lean be tough, and the Fat spongy and rough, you may assure yourself it is old. The same Judgment is to be formed of it when the Rind is stubborn, and your Nails will not easily enter it.

In case it is either a Boar, or a Hog that has been gelt when at full Growth, you'll find the Flesh rougher and harder than common; the Skin of it will be thicker, the Lean of an unpleasant red, and the Scent of it very rank.

To find out whether it be fresh or stale, try the Springs or Legs, by putting your Fingers under the Bone that sticks out; and by smelling to your Fingers afterwards, you'll discover with Ease whether it is any ways tainted: Besides, if it be stale, the Skin will be clammy, and warmish; but if new, it will be smooth and cool.

Never buy any Pork when you find a Quantity of
Kernels

Kernels in the Fat of it ; for then it is measly, and carefully to be avoided.

MUTTON.

To chuse any Part of the Sheep, take some small Part of the Flesh between your Fingers, and pinch it ; you may conclude it is young if you find it tender, and soon returns to its former Place ; but it is old, in case it wrinkles, and so remains. If it be young likewise, the Fat will part from the Lean with Ease ; but it will stick closer, and be very clammy and fibrous, if it be old.

When you find the Fat spongy, the lean rough, and of a deep Red, and will not rise when you have made an Impression on it, add to this, if the Grain be close, depend on't 'tis Ram-Mutton.

If the Lean be of a palish Colour, and the Fat rather yellow than white ; if you find it loose at the Bone, and, when squeezed, some Drops of Water issue from it, you may reasonably suspect that the Sheep had the Rot. If you would purchase a Fore-Quarter, cast your Eye on the Vein in the Neck ; if you find it ruddy, and of a Sky Colour, it is fresh ; but it is near upon the Taint if it be yellowish ; and depend on it, it is actually tainted if it be green.

If you want the Hind-Quarter, smell under the Kidney ; and if the Scent be faint, or any ways disagreeable, it is stale ; and it is the same if you try the Knuckle, and find it is more limber than ordinary.

If you would buy a Fore Quarter of Lamb, observe the Neck Vein ; if you find it yellowish or greenish, depend on it, if it be not actually tainted, it is very near the Point ; but if the Vein be of an azure or Sky-blue Colour, it is perfectly sweet and good.

If you want the Hind-Quarter, try the Knuckle, and smell under the Kidney. If the former be limber, and a faint Scent arises from the latter, be assured it is stale, and not for your Purpose.

If you want only a Lamb's Head, observe whether the Eyes are sunk or wrinkled ; and if so, it is stale ; but new and sweet, if they are plump and lively.

VEAL.

If you would purchase a Shoulder, consult the Vein of it ; for if it be either of a green, yellow, or blackish Colour,

Colour, or if it be more soft, clammy, or limberer than ordinary, it is stale; but if it be of a bright Red, it is fresh, and but newly killed. It is upon the Point of tainting, if not actually tainted, when you observe any green Spots about it. However, let your Smell be your Guide; for it will smell musty if it has been wrapped up in wet Cloths.

If you want a Loin, smell under the Kidney; for it always taints there first; and if you find the Flesh of it slimy and soft, it is then stale: If a Neck or a Breast, they taint at the upper End first, if they appear yellowish or greenish; and if you find the Sweetbread on the latter clammy, never buy it. The Leg will be stiff in the Joint, if but newly killed; but in case it is limber, and the Flesh clammy, and has green Spots intermixed with yellow upon it, it is stale, and good for little. Take Notice, the Flesh of a Cow-Calf is not of so red a Colour, neither is it so firm grained as that of a Bull-Calf. And as to the Fat of it, it is not so much curdled.

B R A W N.

To form a right Judgment of Brawn, as to its Age, if you perceive the Rind to be excessively thick, depend on it 'tis old; but if moderate, it is young. And you may take it likewise for granted, that it is Barrow, or Sow Brawn, and not of a Boar, in case you find both the Rind and the Fat tender.

V E N I S O N.

Before you buy a Haunch, a Shoulder, or any other fleshy Part of the Sides, take a small sharp-pointed Knife, and thrust it in where you think proper, and instantly draw it back; then apply the Blade to your Nose, which will infallibly discover whether it is rank or sweet.

If you would purchase any other Part, first observe the Colour of the Meat; for it will be blackish, and have yellowish or greenish Specks in it, if it be tainted. If you find the Flesh tough and hard, and the Fat contracted, you may take it for granted that it is old.

W E S T P H A L I A H A M S.

Try them with a small sharp-pointed Knife, as is directed above for Venison; and when you have drawn it, if you find the Blade has a fine Flavour, and the Knife is but a very little daubed, you may conclude the Ham

is sweet and good ; but if your Knife be all over smeared, has a rank Scent, and a Haut-gout issue from the Vent hole, it is certainly tainted.

ENGLISH GAMMONS.

To chuse these, take the same Methods as with the above-mentioned Hams. In regard, however, to the other Parts, try the Fat, if it feels oily and looks white, and does not crumble ; if the Flesh bears a good Colour, and sticks close to the Bone, it is good ; but if the Lean has any yellow Streaks in it, it is then rusty, or at least will be so in a very short Time.

BUTTER.

Do not trust wholly to your Taste when you go to buy Butter ; but try in the Middle, and then you cannot well be imposed on, if your Smell and Taste be both good.

CHEESE.

In the Choice of Cheese, Regard must be had to the Coat of it ; beware of Worms or Mites, if your Cheese be old, rugged, dry at Top, or rough-coated ; it is subject to Maggots, if it be moist, spongy, or full of Holes. If on the Outside there be visibly a Part rotten or decayed, try the Depth of it ; for the greater Part may be concealed within.

EGGS.

To know the Goodness of an Egg, clap your Tongue to the great End ; if you find it has any Warmth, depend upon it it is new ; but, on the other Hand, it is bad if it be quite cold.

Another Way.

To discover whether an Egg be good or bad, put it into a Pan of cold Water ; if it falls directly to the Bottom, it is fresh ; if it swim at the Top, depend upon't it is rotten.

How to preserve them for Months, if good when bought.

Put them into fine Wood-Ashes, with their small End downwards, and turn them End-ways once at least every Week.

DIRECTIONS for the judicious Choice of POULTRY.

CAPONS,

IF true, have a fat Vein on the Side of their Breasts, their Combs are pale, and their Bellies and Rumps are

are thick. If they are young, they have smooth Legs and short Spurs. If they are stale, their Vents are loose and open ; but close and hard, if new.

TURKIES *and* TURKEY-POULTS.

If they are Cocks, and young, their Legs will be smooth and black, and their Spurs will be short ; but if you find their Eyes sunk in their Heads, and their Feet dry, they are stale ; but if their Eyes are lively, and their Feet limber, then they are new.

Make the same Observation with regard to the Hens ; but remark farther, that they will have soft and open Vents if they are with Egg ; but a close hard Vent, if not.

As to the Poults, they are known the same Way, and you cannot be deceived in their Age.

A COCK, HEN, &c.

In the Choice of a Cock, observe his Spurs ; and if they are short and dubbed, then he is young. If you find them either pared or scraped, you may justly be jealous of a Fraud. His Vent will be open if he be stale ; but hard and close, if he be new.

The Newness or Staleness of a Hen may be known by her Legs and Comb ; if they are rough, she is old ; but if smooth, she is young.

GEESSE, *Tame or Wild.*

They are young if their Bills be yellowish, and they have but few Hairs ; but if their Bills be red, and their Feet full of Hairs, then they are old ; they are limber-footed when new, and dry-footed when stale.

DUCKS, *Wild and Tame.*

Ducks are thick and hard on the Belly, when fat ; but otherwise, they are lean and thin. They are limber-footed if new, and dry-footed if stale. Take Notice, that the Foot of a true Wild-Duck is reddish, and smaller than that of a tame one.

PHEASANTS, *Cocks or Hens.*

The Cocks have dubbed Spurs if they be young ; but in case they are old, their Spurs will be both sharp and small. If their Vents be fast, they are new ; but if they be open and flabby, then they are stale.

The Hens have smooth Legs, and their Flesh is of a fine Grain, in case they are young. If they are with

D

Egg.

Egg, their Vents will be open and soft, but close if they are not.

PARTRIDGES, *Cocks or Hens.*

When they are old, their Bills will be white, and their Legs of a blueish Colour. When they are young, their Legs are yellowish, and their Bills black. If their Vents be fast, they are new; but if they be green and open, then they are stale. If you find their Crops full, open their Mouths and smell; for in that Case they will be apt to taint there.

WOODCOCKS *and* SNIPES.

Woodcocks are hard and thick, in case they are fat; and they will be limber-footed if they be new, but dry-footed if stale. If they have snotty Noses, or their Throats are muddy, they are good for little.

DOVES *and* PIGEONS.

Turtle Doves are distinguished from others by a Ring round their Necks, of a purple Colour; and in all other Parts are generally white.

Stock Doves are larger than Ring Doves. The Dove-house Pigeon has red Legs, if he be old; if full in the Vent, and limber-footed, it is new; but if its Vent be flabby and green, it is stale.

Hares, Leverets, *and* Rabbits.

When Hares are new, and just killed, they will be whitish and stiff; but their Flesh in most Parts will appear of a blackish Hue, and their Bodies will be limber, when they are stale. They are old when the Clefts in their Lips extend themselves, and their Claws are wide and ragged. Observe the Ears well; for if they are young, they will tear with Ease; but if they be old, they will be dry and tough.

If you would buy a Leveret, feel on the Fore-Leg at a small Distance from the Foot; and if you find a Knob or small Bone there, you will not be imposed on; but if you find no such Thing, it is not a Leveret, but a Hare.

As to Rabbits, they will be limber and slimy when they are stale; but white and stiff if they be new. Their Claws and Wool will be short and smooth, in case they be young; but long and rough if they be old.

DIRECTIONS for the judicious Choice of all Sorts of
FISH.

IF you want to purchase either Salmon, Trout, Carp, Tench, Pike, Graylings, Barbel, Chub, Whittings, Smelts, &c. observe the Colour of their Gills, and try whether they open with Difficulty or Ease; whether their Eyes are sunk in their Heads, or ready to start out; and moreover, whether their Fins are limber or stiff. Smell likewise at their Gills, and by all these little Experiments you will be perfectly convinced whether they are new or stale.

TURBOTS.

If thick and plump, and their Bellies are of a Cream Colour, you may pronounce them good; but if they be thin, and their Bellies are rather blue than white, they are good for little.

SOALS.

If stiff and thick, and their Bellies are of a Cream Colour, they are good; but if limber and thin, and their Bellies of a blueish white, they are not worth eating.

PLAICE and FLOUNDERS.

If these Fish are stiff, and their Eyes are lively, and seem to start out, they are new; but otherwise, they are stale.

Make Choice of a blue-bellied Plaice, but of a cream-bellied Flounder.

COD and CODLING.

Such are best as are thick towards the Head, and whose Flesh, when cut, are perfectly white.

MACKAREL and FRESH HERRINGS.

Observe their Gills in the first place, and their Eyes in the next; for the former will be of a lively shining red Colour, and the latter sharp and full, in case they are fresh; but if stale, their Eyes will appear dusky, and be sunk in their Heads. Observe likewise the Stiffness or Limberness of their Tails.

PICKLED SALMON.

When they are fresh and good, their Scales will appear stiff and shining; their Flesh will feel oily, and part in Fleaks without crumbling; if they crumble, they are bad.

PICKLED HERRINGS.

Open their Backs to the Bone ; if they are of a bright red Colour, or white, and their Flesh oily, they are good.

RED HERRINGS

Are good, if they smell well, have a good Gloss, and part well from the Bone.

LOBSTERS

Will have an agreeable Scent at that Part of the Tail which joins to the Body ; and their Tails, when gently opened, will fall back smartly, like a Spring, if they are fresh and good ; but if they have a rank Scent, and their Tails are limber and flagging, they are stale, and good for nothing.

If a white Scurf issues from the Mouths or Roots of the small Legs, you may depend on their being stale, and spent. If no Water be in them, the heaviest are always the best. The Cock Lobster is for the most Part smaller than the Hen, and, when boiled, of a deeper Red, and has no Seed or Spawn under its Tail, as the Hens have.

PRAWNS and SHRIMPS.

If either of these be of a dead, dull Colour, have a faint Smell, feel slimy, and are limber, they are stale ; but if their Scent be pleasant, and they are hard and stiff, with their Tails bending strongly inwards, you may conclude they are fresh and good.

HAVING thus directed our Female Pupils how to make a judicious Choice of Butcher's Meat, Poultry, and Fish, &c. we think it will not be amiss to let them know the most proper Season for their Purchase of some Provisions, which are in their utmost Perfection only at some particular Seasons.

And, in the first place, House-Lamb is in its high Season particularly at *Christmas*, though it is to be procured, indeed, all the Year round.

Grass-Lamb begins to be in Season in *April*, and holds good to the Middle of *August*.

Pork comes in Season at *Bartholomew-Tide*, and holds good till *Lady Day*.

Buck Venison begins in *May*, and is in high Season till *All-Hollows Day*.

The Doe is in Season from *Michaelmas* to the End of *December*, and sometimes holds good till the End of *January*.

POULTRY in Season.

January. Turkeys, Capons, Pullets, Fowls, Chickens, Hares, all Sorts of Wild Fowl, Tame Rabbits, and Tame Pigeons.

February. Turkeys, Pullets, Capons, Fowls, Chicken., Hares, Pidgeons, Rabbits, Green Geese, Ducklings, and Turkey-Poults.

Note, In this Month all Sorts of Wild-Fowl begin to decline.

March. This Month the same as the last ; with this Difference only, that Wild-Fowl are now quite out of Season.

April. Pullets, Fowls, Chickens, Pidgeons, young Wild Rabbits, Leverets, young Geese, Lucklings, and Turkey-Poults.

May, June, and July. The same ; only add to this last, Partridges, Pheasants, and Wild Ducks.

August. The same.

September, October, November, and December. All Sorts of Fowl, both wild and tame ; but particularly Wild-Fowl are in high Season the three Months last above-mentioned.

FISH in Season.

From *Lady-Day* to *Midsummer*. Lobsters, Crabs, Craw-fish, Mackarel, Breems, Barbel, Roach, Shad, Lampreys, or Lamper Eels, and Dace.

Note, As to Eels, such as are caught in running Water are looked upon as preferable to any Pond-Eels ; but of these last the Silver ones are in most Esteem.

From *Midsummer* to *Michaelmas*. Turbot, Trout, Soals, Grigs, Salmon, Sturgeon, Lobsters, and Crabs.

From *Michaelmas* to *Christmas*. Cod and Haddock, Lyng, Herrings, Sprats, Soals, Flounders, Plaice, Dabs, Eels, Chare, Thornbacks, Oysters, Salmon, Pearch, Carp, Pike, and Tench.

In this Quarter Smelts are in high Season, and hold till after *Christmas*.

From *Christmas* to *Lady-Day*. Gudgeons, Smelts, Pearch, Anchovy and Loach, Scollops, Periwinkles, Cockles, and Mussels.

RULES for ROASTING.

If your Joint be larger than ordinary, take care to lay a good Fire to cake, and keep it always clear from Ashes at the Bottom.

When you imagine your Meat half-done, move the Spit and the Dripping-Pan at some small Distance from the Fire, which you must then stir up, and make it burn as brisk as you can; for observe, the quicker your Fire, the better and more expeditiously will your Meat be roasted.

For the first half Hour sprinkle your Meat with Salt ; then dry and flour it ; after that, take a large Piece of Paper, and butter it well ; when you have so done, fasten it on the buttered Side to the Meat, and then let it remain till your Meat is enough.

Do not falt either of them in the Manner you do your Ribs, but lay them at a convenient Distance from the Fire; then baste them once or twice with Salt and Water, but afterwards with Butter; then flour them, and keep constantly basting them with what drops from them.

Take three Spoonfuls of Vinegar, about a Pint of Water, a Shallot, and a small Piece of Horfe-Radish; add to these two Spoonfuls of Catchup, and one Glafs of Claret; baste it with this two or three times; then strain it, and put it under your Meat; garnish your Dish with Horfe-Radish and red Cabbage.

Make your Fire quick and clear before you lay your Meat

Meat down ; baste it often whilst it is roasting, and, when almost enough, drudge it with a small Quantity of Flour. If it be a Breast, remember to take off the Skin before you lay it down.

To roast Veal.

If it be a Shoulder, baste it with Milk, till it is near half done ; then flour it, and baste it with Butter. If you intend to stuff it, take the same Materials as you would for a Fillet.

The Ingredients for a Fillet are these that follow : Take what Quantity you think proper of Thyme, Marjoram, Parsley, a small Onion, a Sprig of Savory, a small Quantity of Lemon-Peel, cut very fine, Nutmeg, Pepper, Mace, Crumbs of Bread, three or four Eggs, a Quarter of a Pound of Marrow or Butter, with Flour intermixed, in order to make it stiff ; put one Half of your Stuffing thus prepared into the Udder, and distribute the Remainder into such a Number of Holes as you think convenient to make in the fleshy Part.

If you have the Loin to roast, cover it over with a clean Piece of Paper, that as little of the Kidney Fat may be lost as possible. If it be a Breast, it must be covered with the Caul ; and the Sweetbread must be fastened with a Skewer on the Backside. When it is near enough, take the Caul off, and baste it, and drudge it well with Flour.

Serve it up with a proper Quantity of melted Butter, and let your Dish be garnished with Lemon.

To roast Pork.

When your Pork is laid down, let it be at some Distance from the Fire for a while, and take care to flour it pretty thick. When you find the Flour begins to dry, wipe it perfectly clean with a coarse Cloth ; then take a sharp Knife, if it be a Loin, and cut the Skin across. After you have so done, raise your Fire, and put your Meat nearer to it than before ; baste it well, and roast it as quick as you can.

If it be a Leg, you must make your Incisions very deep. When it is almost ready, fill up the Cuts with grated Bread, Sage, Parsley, a small Quantity of Lemon-Peel cut fine, a Bit of Butter, about two or three Eggs, and a little Pepper, Salt, and Nutmeg, mixed together.

ther. When it is full enough, serve it up with Gravy and Apple Sauce.

If you intend to roast a Spare Rib, you must baste it with Butter, Flour and Sage shred very small. When enough, send it to Table with a proper Quantity of Apple-Sauce.

To roast a Pig.

Before you put your Pig on the Spit, let it lie for about a Quarter of an Hour in warm Milk; then take it out, and wipe it perfectly dry; then take about a Quarter of a Pound of Butter, and about the same Weight in Crumbs of Bread, a small Quantity of Sage, Thyme, Parsley, Sweet Marjoram, Pepper, Salt, and Nutmeg, and the Yolk of two or three Eggs; mingle these all well together, and sew it up in the Belly. After this, flower it very thick, and then put in on the Spit; and when you lay it to the fire, take care that both Ends of it burn clear; or else hang a flat Iron on the Middle of the Grate till you find they do. When the Crackling begins to grow hard, wipe it clean with a Cloth that has been purposely wetted in Salt and Water; then baste it well with Butter. As soon as you find the Gravy begin to run, put a Bason or two into the Dripping-Pan to catch what falls. When your Pig is enough, take about a Quarter of a Pound of Butter, and clap it into a coarse Cloth, and after you have made your Fire perfectly clear and brisk, rub your Pig with it all over, till the Crackling is quite crisp, and then take it from the Fire.

Before you take it from the Spit, cut the Head off first, and then the Body into two Parts; after that cut the Ears off, and place one at each End; as also divide the under Jaw in two, and place one Part on each side. When Matters are thus far prepared, melt some good Butter, mix it with the Gravy, the Prains when bruised, and a small Quantity of Sage shred small, and then serve it up to Table.

To roast a Hare.

Take half a Pound of Suet, and shred it very small; add to it the same Weight of Crumbs of Bread, some Thyme shred very small, and some Parsley; then take a reasonable Quantity of Salt, Pepper, Cloves, Mace, and Nutmeg, and pound them all together in a Mortar; add

add to this three dried Mushrooms, shred likewise very small, two or three Eggs, two Spoonfuls of Catchup, and a reasonable Glas of Claret; intermix all these together, and sew them up in the Hare's Belly. When spitted, lay it down before a slow Fire, baste it with Milk till it becomes very thick; after this make your Fire burn brisk and clear, and let it roast about half an Hour; baste it with Butter, and drudge it with a little Flour.

To roast Venison.

In the first place, prepare some Vinegar and Water to wash your Venison in, and dry it afterwards with a clean Cloth; then either cover it with the Caul, or with Paper very plentifully buttered; lay it down before a clear Fire, and keep basting it with Butter till it is almost enough; after this, take a Pint of Claret, and put some whole Pepper, Nutmeg, Cloves, and Mace to it, and boil them all together in a Saucepan; pour this Liquor twice over your Venison; after that, take it up; and after you have strained it, serve it up in the same Dish your Venison is in; then place a sufficient Quantity of Gravy on one Side of your Dish, and sweet Sauce on the other.

To roast Rabbits.

When they are laid down, baste them well with good Butter, and then drudge them with Flour. If they be young, and small, and your Fire clear, they will be enough in about half an Hour; but if they are large, give them a Quarter of an Hour's roasting longer. Before you take them up, melt a proper Quantity of good Butter; and when you have boiled their Livers with a Bunch of Parsley, and shredded them small, put one Half into your Butter, and pour it under them, and reserve the rest to garnish your Dish.

To roast Mutton, Venison Fashion.

Take a Hind-Quarter of Mutton that is fat, and cut the Leg as you would a Haunch of Venison; then rub it well with a proper Quantity of Saltpetre, and hang it up for two or three Days in some moist Place; but wipe it, however, with a clean Cloth, at least twice a-Day. After this, put it into a Pan, then boil a Quarter of an Ounce of All-Spice in a Quart of Claret, and pour it

boiling-hot into your Pan; then let it stand covered for two or three Hours. Thus prepared, it is ready for the Spit; lay it to the Fire, and keep constantly basting it with Butter and some of your Liquor. It will be ready in an Hour and an Half, if your Fire be clear, and your Joint but of a moderate Bigness. When taken up, send it in to Table with a proper Quantity of Gravy in one Bason, and some sweet Sauce in the other.

To roast Pigeons.

Take some Parsley, and cut it small; then take a little Pepper, Salt, and a small Piece of Butter; mix these all together, and put them into the Bellies of your Pigeons, tying the Neck-Ends tight; fasten one End of another String to their Legs and Rumps, and the other to your Mantlepiece; keep them constantly turning round, and baste them well with Butter. When enough, serve them up, and they will swim with Gravy.

To roast a Goose.

Before you put it on the Spit, take a small Onion and a little Sage; chop them small together; then take some Pepper and Salt, and a Bit of Butter, and when you have mingled these well together, put them into the Belly of your Goose. When it is thus prepared, lay it down to the Fire; in a few Minutes after, take a Piece of white Paper, set it on Fire, and singe your Goose with it; then drudge it with some Flour, and baste it with Butter. When you find the Leg tender, it is enough; then take it up, and pour two Glasses of Red Wine through it, and then serve it all up together in the Dish, and set a Bason of Apple-Sauce on each Side of it.

To roast a Turkey.

Before you lay it down, take about a Quarter of a Pound of lean Veal, a small Quantity of Thyme, Parsley, sweet Marjoram, some Winter Savory, a small Quantity of Lemon-Peel, and one Onion shred small; add to these, a grated Nutmeg, a small Quantity of Salt, a Dram of Mace, and half a Pound of Butter; pound your Meat as small as possible, and cut your Herbs likewise very small; when your Materials are thus prepared, mix them all together with two or three Eggs, and as much Flour or Crumbs of Bread as will make the whole of a proper Consistence. Fill the Crop of your Turkey with

with these savory Ingredients ; after that, lay it down at some small Distance from the Fire. In about an Hour and a Quarter it will be enough, if it be of a moderate Size ; but if very large, allow it a Quarter of an Hour longer.

To roast Woodcocks and Snipes.

Put them on a little Spit proper for the Purpose, toast a Part of a three-penny Loaf brown, and put it in a Dish, which you must set under your Birds ; baste them well with Butter, and let the Trail drop on the Toast. When they are enough, put the Toast at the Bottom of your Dish, and your Birds upon the Toast. Take care to have about half a Pint of good Gravy ready to pour into the Dish, and serve them up.

N. B. Never take any thing out of a Woodcock or Snipe ; nor ever put any Ingredients into the Bellies of your wild Ducks, as you do either into tame ones or into Geese.

General INSTRUCTIONS in regard to BOILING.

KNOW the Weight of your Meat before you put it into your Pot. Be your Joint small or large, allow a Quarter of an Hour for every Pound. Take care, before you put your Meat in, that your Pot be perfectly neat and clean, as well as the Water that you put into it. When your Water begins to simmer, skim it well, for a Scum will always rise ; and if, through Carelessness, you let it boil down, your Meat will be black, or of a dingy Colour.

N. B. You must put all Meats that are well salted into your Water whilst it is cold ; but your Water must boil first before you put in your fresh Meats, of what Nature or Kind soever.

To boil a Ham.

Put your Ham into a Copper, in case you have one ; let it lie there for three or four Hours successively, before you let your Water boil, but keep skimming it all the Time notwithstanding ; after that, make your Copper boil, and then, in an Hour and an Half, it will be enough, in case it be but small ; and two Hours will be sufficient if it be large.

To boil a Tongue.

If your Tongue be salt, put it into your Pot over Night, and don't let it boil till about three Hours before you intend to serve it up. However, take care that it boils all those three Hours; if fresh out of the Pickle, two Hours; but let your Water boil before you put it in.

To boil House-Lamb and Fowls.

Boil your Lamb and your Fowls in a separate Pot; supply them with Plenty of Water, and be careful to take off the Scum when you see any rise. Never boil them in a Cloth; for they will be both whiter and sweeter without. Allow a Quarter of an Hour for a small Chicken, and twenty Minutes to a large one; Half an Hour, to a middling Fowl; an Hour to a small Turkey, or a small Goose; but if either be large, keep them on the Fire an Hour and a Half.

To boil a Haunch or Neck of Venison.

Let it lie for a Week in Salt; then flour a Cloth well, and boil your Meat in it; for every Pound allow a Quarter of an Hour's boiling. For sauce, boil some Colliflowers in Milk and Water, and pull them into little Sprigs; boil some fine white Cabbage likewise, and some Turnips cut in square Pieces, and some Beet-Root cut in long narrow Slips. Have some Turnips likewise mashed with a little Cream and Butter. Let your Cabbage, when boiled, be beat in a Saucepan with a bit of Butter, and a small Quantity of Salt; lay that next the Colliflowers, then the Turnips, then the Cabbage, and proceed in that Manner till your Dish be full. As to the Beet-Root, dispose of it in such Places where your own Fancy directs you. Set some melted Butter in a Bason on one Side, in case it should be wanted.

N. B. A Leg or Neck of Mutton cut Venison-Fashion, and dressed the same Way, is a polite Dish enough. This will eat very agreeably, if hashed or broiled the next Day with Gravy and sweet Sauce.

To boil Chickens with Bacon and Cellery.

Put two Chickens in a Pot by themselves, and boil them as white as possible. In another Pot boil a Piece of Ham, or good thick Bacon. Have likewise two Bunches of Cellery boiled very tender; then cut them about two Inches long, all the white Part; put it, in
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the next place, into a Saucepan, with about half a Pint of Cream, a Bit of Butter rolled in Flour, some Pepper and Salt; take it off from the Fire several Times, and shake it well. When it is fine and thick, lay your Chickens in the Dish, and pour the Sauce in the Middle, that the Cellery may lie between the Fowls, and garnish your Dishes with Slices of Ham or Bacon.

Chickens with Tongues.

Boil six Chickens very white, and six Hogs Tongues boiled and peeled, a Colliflower boiled whole very white in Milk and Water; have some Spinnage likewise, boiled green; then let your Colliflower be placed in the Middle, the Chickens close all round, and the Tongues round them, with the Roots upwards; dispose of your Spinnage in little Heaps between the Tongues: garnish your Dish with small Pieces of toasted Bacon, and lay a small Bit on each of the Tongues.

To boil a Duck, or Rabbit, with Onions.

Let your Rabbit, or Duck, be boiled in Plenty of Water; and as a Skim will always rise, be sure to take it off; for if it boil down, it will either blacken, or discolour at least, your Meat: Give them about half an Hour's boiling. As for your Sauce, first peel your Onions, and as you peel them throw them into cold Water; then take them out, and cut them into thin Slices; boil them in Milk and Water, and skim the Liquor. They will not require above half an Hour's boiling. When they are enough, throw them into a clean Sieve in order to drain them; then, when you have chopt them small, put them into a Saucepan, dust them with a little Flour, put two or three Spoonfuls of Cream to them, a large Bit of Butter; stew them over the Fire all together; and when they are fine and thick, lay your Duck or your Rabbit into your Dish, and bury it, as it were, with your Sauce. If it be a Rabbit, cut the Head in two, and lay the Parts so divided on each Side the Dish. If it be a Duck, for Change, make the following Sauce.

Cut an Onion small; then take half an Handful of Parsley, clean picked and well washed; let it be chopt small; cut a Lettice likewise small; then take about a Quarter of a Pint of good Gravy, and a Lump of Butter rolled in Flour; squeeze some Lemon-Juice into it, and
add

To boil a Tongue.

If your Tongue be salt, put it into your Pot over Night, and don't let it boil till about three Hours before you intend to serve it up. However, take care that it boils all those three Hours; if fresh out of the Pickle, two Hours; but let your Water boil before you put it in.

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the next place, into a Saucepan, with about half a Pint of Cream, a Bit of Butter rolled in Flour, some Pepper and Salt; take it off from the Fire several Times, and shake it well. When it is fine and thick, lay your Chickens in the Dish, and pour the Sauce in the Middle, that the Cellery may lie between the Fowls, and garnish your Dishes with Slices of Ham or Bacon.

Chickens with Tongues.

Boil six Chickens very white, and six Hogs Tongues boiled and peeled, a Colliflower boiled whole very white in Milk and Water; have some Spinnage likewise, boiled green; then let your Colliflower be placed in the Middle, the Chickens close all round, and the Tongues round them, with the Roots upwards; dispose of your Spinnage in little Heaps between the Tongues: garnish your Dish with small Pieces of toasted Bacon, and lay a small Bit on each of the Tongues.

To boil a Duck, or Rabbit, with Onions.

Let your Rabbit, or Duck, be boiled in Plenty of Water; and as a Skim will always rise, be sure to take it off; for if it boil down, it will either blacken, or discolour at least, your Meat: Give them about half an Hour's boiling. As for your Sauce, first peel your Onions, and as you peel them throw them into cold Water; then take them out, and cut them into thin Slices; boil them in Milk and Water, and skim the Liquor. They will not require above half an Hour's boiling. When they are enough, throw them into a clean Sieve in order to drain them; then, when you have chopt them small, put them into a Saucepan, dust them with a little Flour, put two or three Spoonfuls of Cream to them, a large Bit of Butter; stew them over the Fire all together; and when they are fine and thick, lay your Duck or your Rabbit into your Dish, and bury it, as it were, with your Sauce. If it be a Rabbit, cut the Head in two, and lay the Parts so divided on each Side the Dish. If it be a Duck, for Change, make the following Sauce.

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add

add a little Pepper and Salt ; stew these all together for about half an Hour ; then enrich it with two or three Spoonfuls of Red Wine.

To boil Pigeons.

Let your Pigeons be boiled by themselves for about a Quarter of an Hour ; then boil a proper Quantity of Bacon, cut square, and lay it in the Middle of your Dish. Stew some Spinnage to lay round, and lay the Pigeons on the Spinnage ; garnish with Parsley dried crisp before the Fire.

To boil Pheasants.

Let them have a good deal of Water, and keep it boiling. Half an Hour will be sufficient for small ones ; but allow three Quarters, if your Pheasants are large. Let your Sauce consist of Cellery stewed with Cream ; add to it a small Lump of Butter rolled in Flour ; when you have taken them up, pour your Sauce all over them. Garnish your Dish with Lemon.

To boil Woodcocks or Snipes.

Boil them either in Beef Gravy, or good strong Broth made in the best Manner ; put your Gravy, when made to your Mind, into a Saucepan, and season it with Salt ; take the Guts of your Snipes out clean, and put them into your Gravy, and let them boil ; let them be covered close, and kept boiling, and then ten Minutes will be sufficient. In the mean time, cut the Guts and Liver small. Take a small Quantity of the Liquor your Snipes are boiled in, and stew the Guts with a Blade of Mace. Take some Crumbs of Bread (about the Quantity of the Inside of a stale Roll) and have them ready fried crisp in a little fresh Butter ; when they are done, let them stand ready in a Plate before the Fire.

When your Snipes or Woodcocks are ready, take about half a Pint of the Liquor they are boiled in, and put in two Spoonfuls of Red Wine to the Guts, and a Lump of Butter rolled in Flour, about as big as a Walnut ; set them on the Fire in a Saucepan. Never stir it with a Spoon, but shake it well till the Butter is all melted ; then put in your Crumbs ; shake your Saucepan well ; then take your Birds up, and pour your Sauce over them.

To boil Rabbits.

Truss them, and boil them white and quick. For
Sauce,

Sauce, boil and shred the Livers, and some Parsley shred fine, and add to them some Capers; mingle all these with about half a Pint of good Gravy, a Glass of White Wine, a little Mace, Nutmeg, Pepper, and Salt; a Lump of Butter about the Bigness of a Walnut rolled in Flour; let it all boil together till it is thick, then take up your Rabbits, and pour your Sauce over them. Garnish with Lemon.

To boil Soals.

Make your Soals clean; lay them for two Hours in Vinegar, Salt, and Water; then dry them in a Cloth; when you have put them into your Saucepan, put to them a Pint of white Wine, a Bundle of sweet Herbs, an Onion stuck with Cloves, some white Pepper, and a small Quantity of Salt. Cover them, and let them boil. Take them up when they are enough, and lay them in your Dish; strain your Liquor, and thicken it up with Butter and Flour. When your Sauce is ready, pour it over your Fish. Garnish your Dish with Slices of Lemon, and scraped Horse-Radish.

N. B. You may dress a small Turbot the same Way.

To boil Mullet, or any Kind of Fish.

Scale your Fish, and wash them; and save their Liver, Tripes, Rows, or Spawn; boil them in Water seasoned with Salt, White-Wine Vinegar, White Wine, a Bunch of sweet Herbs, a Lemon cut in Slices, an Onion or two, and a small Quantity of scrap'd Horse-Radish; and when your Liquor boils, then put in your Fish. For Sauce, take a Pint of Oysters with their Liquor, a Lobster, or a Parcel of Shrimps bruised or trimmed, some White Wine, an Anchovy or two, some large Mace, a Nutmeg cut in Quarters, and a whole Onion. Boil these all up together; thicken it with Butter, and the Yolks of Eggs. Pour this upon Sippets, and garnish your Dish with Lemon.

To broil Steaks.

First, have a very brisk and clear Fire; take care that your Gridiron be perfectly clean; put it on the Fire, and take a Chafing-Dish with a few hot Coals in it. Put your Dish upon it that is to receive your Steaks; then take the best Rump-Steaks you can get, about half an Inch thick; put some Pepper and Salt upon them, lay them

them on the Gridiron; take a Shalot or two, or an Onion, and shred them fine to put in your Dish. Never turn your Steaks till one Side is near done; then, upon turning the other Side, you'll soon perceive a fine Gravy lie upon your Steak, which you must be careful to preserve; when your Steaks are enough, take them carefully off the Gridiron, that none of your Gravy be lost. Have a hot Cover ready, and serve them up with the Cover on.

N. B. Never baste any Meat on the Gridiron; for by that Means it will be both burnt and smoak'd, and unfit to be served up to Table.

To fry Beef-Steaks.

Beat your Steaks well with a Rolling-Pin; fry them in half a Pint of Ale that is not bitter; and whilst they are on the Fire, shred a large Onion small, a little Thyme, some Parsley shred small, some grated Nutmeg, and some Pepper and Salt; roll all together with a Lump of Butter, and after that in a little Flour; put this into your Stew-Pan, and shake all together; when you find your Steaks tender, and your Sauce of a proper Thickness, serve it up.

A second Way to fry Beef-Steaks.

Cut the Lean by itself, and with the Back of a Knife, or a Roller, beat them well; take no more Butter to fry them in, than what will just moisten your Pan; pour out the Gravy as it runs out of the Meat; turn them often; let your Fire be gentle; fry the Fat by itself, and lay it upon the Lean. Put a Glass of Red Wine to the Gravy, half an Anchovy, a little Nutmeg, some beaten Pepper, and a Shalot or two, or a small Onion shred fine; give it two or three Boils; salt it to your Palate; and when you have poured your Sauce over your Steaks, serve it up to Table.

A Third Way.

When you have cut your Steaks to your Mind, half boil them; then lay them into a Stew-Pan; season them with Pepper and Salt; do but just cover them with Gravy, and a Lump of Butter rolled in Flour; let them stew for about half an Hour; then beat up the Yolks of two Eggs; stir all together for about three or four Minutes, and then serve them up.

To stew Beef-Steaks.

Pepper and salt your Steaks (which must be cut off from the Rump), and lay them in your Stew-Pan ; pour in about half a Pint of Water, a Blade or two of Mace, two or three Cloves, a Bunch of sweet Herbs, a Lump of Butter rolled in Flour, an Anchovy, an Onion, and a Glas of white Wine ; cover them close, and let them stew softly till they are perfectly tender ; then take them out of the Pan to flour them, and fry them in fresh Butter. Pour off all the Fat, strain the Sauce they were stewed in, and then pour it into the Pan ; tofs it all up together, till you find the Sauce is both thick and hot. If you think proper, you may add a small Quantity of Oylsters. Lay the Steaks into your Dish, and pour your Sauce over them. Garnish with any Pickles that you think proper.

To fry Tripe.

Cut you Tripe into Pieces about three or four Inches long ; dip them in the Yolk of an Egg, and a few Crumbs of Bread ; fry them very brown ; then take them out of your Pan, and lay them in a Dish to drain. Have another Dish, that is warm, ready to put them in, and serve them up, with Butter and Mustard in a Cup.

To fry a Neck or Loin of Lamb.

Cut it into thin Steaks, and then beat it with a Roller ; fry them in half a Pint of Ale ; season them with a small Quantity of Salt, and cover them close ; when you find them done enough, take them out of the Pan, and lay them in a small Dish before the Fire to keep them hot, and pour all out of the Pan into a Bason ; then put in half a Pint of white Wine, a small Quantity of Capers, and the Yolks of two Eggs, beat up with a little Nutmeg and Salt ; to all this add the Liquor in which they were fried, and continue stirring it, one Way only, without ceasing ; till it is thick ; then put the Lamb in ; continue to shake the Pan for three or four Minutes ; then lay the Steaks into your Dish ; pour your Sauce over them ; and take care to be provided with a little Parsley crisped before the Fire. Garnish with Lemon and Parsley.

INSTRUCTIONS *with Regard to* GREENS, ROOTS, and
other Produce of the Kitchen-Garden.

MOST injudicious Cookmaids, for the Generality, spoil all their Materials from the Garden, by boiling them over much. All Greens, of what Denomination soever, should have a Crispness; for in case they happen to be over-boiled, not only their Beauty, but their Sweetness too, is lost.

Before you put your Greens, however, into your Pot, take particular Care to pick them, and wash them well. For fear of any Dust, or Sand, which is too apt to hang round wooden Vessels, lay them always in a clean earthen Pan. Let your Greens be boiled in a large Quantity of Water, and in a Copper Saucepan by themselves; for whenever you boil them with your Meat, you'll always find that they will be discoloured. Take Notice, that no Iron Pans are proper for this Purpose. Always make use, therefore, either of Copper or Brass.

RULES for dressing of CARROTS.

In the first place, scrape them very clean, and rub them well with a coarse Cloth as soon as you find them enough. After that, slide them into a Plate, and pour over them a proper Quantity of melted Butter. They will not require above half an Hour's boiling, in case they be young Spring Carrots; if they are large, they will require twice that Time; but if they be your old *Sandwich* Carrots, you must give them two Hours boiling at least.

CABBAGES.

These, and young Sprouts of all Kinds, must be boiled in Plenty of Water. When you find that the Stalks fall to the Bottom, and are tender, you may take them up; they'll be apt to lose their Colour, if you let them boil too long. Before you put your Greens into your Pot, throw a reasonable Quantity of Salt into your Water. Chop your Cabbages into a Saucepan, and put a good Lump of Butter to them; then stir them about well for four or five Minutes, till the Butter be perfectly melted, and then send them to Table. Young Sprouts, however, must never be chopp'd, but sent up to Table just as they are.

SPINNAGE.

Let it, in the first place, be picked very clean, and then washed in several Waters; put it into a Saucepan that will but just hold it; and when you have strewed a small Quantity of Salt over it, cover up your Pan. Shake it often, but put no Water to it. Let your Fire be clear and quick over which you set your Saucepan. When you find that your Greens are shrunk to the Bottom, and the Liquor proceeding from them boil up, take them up, and throw them into a clean Sieve; and drain them well, by giving them a Squeeze or two; then lay them into a clean Plate, but put no Butter over them. Have a small Bason, however, ready, and set it in the Middle, for every Body at Table to take what Quantity they think best.

POTATOES.

Boil them with no more Water than what will just save your Saucepan from burning. Let your Saucepan be covered close; and when they are enough, their Skin will begin to crack. Let all the Water that you find in them be first well drained out, and then cover them again for about two or three Minutes; after this, peel them, and lay them in a Plate; then pour melted Butter over them. Your best Cooks, however, when they have peeled them, put them on the Gridiron, and let them lie till they are of a fine Brown, and so serve them up. Others again put them into a Saucepan with some good Beef Dripping, and cover them close, and, for fear of their burning to the Bottom, shake them often. When they are crisp, and of a fine Brown, take them up in a Plate; but for fear of any Fat, remove them into another; and then serve them up, with a small Bason of melted Butter.

BROCKALA.

First, strip off all the little Branches, till you come to that which is uppermost; then peel off all the Outside-Skin which is upon the Stalk and Branches, and throw them into Water. Have your Stew-Pan ready with some Water and Salt in it. When your Water boils, put in your Brockala, and you'll find them enough when their Stalks are tender. Serve them up with a small Bason of melted Butter. The *French* eat, indeed, Oil and Vinegar

gar with it: But for the Generality, the *English* eat it with melted Butter only.

PARSNIPS.

Let them be boiled in Plenty of Water; and when, by running your Fork into them, you find they are soft, take them up, and scrape them perfectly clean; but throw away the thick Parts: Then have a Saucepan ready, with some Milk in it, and throw them in; but keep stirring them over the Fire till they are of a proper Consistence: Don't let them burn; but put a good Lump of Butter to them, and some Salt. When your Butter is perfectly melted, serve them up.

TURNIPS.

Boil these in the Pot with your Meat, for they eat the best so; when they are enough, put them into a Pan, and mash them with a large Lump of Butter, and a small Quantity of Salt.

Some good Cooks pare them, and cut them into square Pieces; then put them into a clean Saucepan, with Water just enough to cover them: When they are enough, then drain them through a Sieve, and then put them in a Saucepan with a good Lump of Butter; and when they have kept stirring them over the Fire for a few Minutes, serve them up to Table. Others again take them up whole; and after squeezing them between two Trenchers, to drain the Liquor from them, pour melted Butter over them, and serve them up.

ASPARAGUS.

Be careful to scrape all your Stalks, till they look white; then cut all your Stalks even, and tie them up in small Bundles; have your Stew-Pan ready with boiling Water, and throw them into it, together with some Salt. Keep your Water constantly boiling, and take them up when you find them tender. They'll not only lose their Colour, but their Taste likewise, if you let them boil too much. Cut the Round of a small Loaf, about half an Inch thick: toast it well on both Sides, and dip it in your Asparagus Liquor, and lay it in your Dish; then pour some melted Butter over your Toast, and lay your Asparagus upon your Toast, all round about the Dish, with the white Tops towards the Edge of the Dish. Pour no Butter over your Asparagus, but

but have melted Butter ready in a Bason to serve up with it.

ARTICHOAKS.

When you have wrung their Stalks off, put them into cold Water, with their Tops downwards, by which Means all the Dust and Sand that are in them will boil out. When the Water once boils, they will be ready in about an Hour and an Half. Serve them up with melted Butter in little Cups.

FRENCH BEANS.

String them in the first Place; then cut them in two, and after that acrofs; or, which is a nicer Way, cut them into four, and then acrofs, which make eight Pieces. Lay them in Water and Salt, and when your Pan boils, throw in first a small Quantity of Salt, and afterwards your Beans into the Water. They are enough as soon as they are tender. Take as much Care as you can to preserve their lively Green. Lay them in a small Dish, and serve them up with a Bason of melted Butter.

COLLIFLOWERS.

Cut off all the green Part of your Flowers; and then cut your Flowers into four Parts. Let them lie in Water for an Hour; then have some Milk and Water boiling; put your Flowers in, and skim your Saucepan well. As soon as you find the Stalks tender, take them up, and carefully put them into a Cullender to drain; then put a Spoonful or two of Water into a clean Stew-Pan, with a little Dust of Flour, and about a Quartern of Butter; shake it round till well melted, together with a little Pepper and Salt; then take Half the Colliflower, and cut it in the same Manner as if you was to pickle it, and lay it into your Stew-Pan; turn it, and shake the Pan round; it will be enough in ten Minutes. Lay the stewed Part of your Flowers into the Middle of a small Dish, and the boiled round it. Pour the Butter you did it in over it, and serve it up.

BAK'D MEATS.

PIG.

I AY it in a Dish, and flour it well; then rub it all over with Butter: The Dish you lay it in must likewise be well buttered. Thus prepared, send it to the Oven.

Oven. As soon as it is drawn, if enough, rub it over with a Cloth well buttered ; then set it in the Oven again till it is dry. Take it out and put it in a Dish ; then cut it up ; take a little Gravy made of Veal, and take off the Fat that lay in the Dish it was bak'd in, and you'll find a small Quantity of good Gravy at the Bottom ; put that to your Veal Gravy, with the Addition of a Lump of Butter rolled in Flour ; when you have boiled your Gravy up, put it into your Dish, and intermingle it with the Brains and the Sage which were baked in the Belly of it.—If you chuse to have the Pig served up to the Table whole, you have nothing more to do, than to put such Sauce into the Dish as you judge most proper.

LEG of BEEF.

When it is bak'd, pick out all the Sinews and Fat ; put them into a Saucepan with a few Spoonfuls of the Gravy, a Glas of Red Wine, and a Lump of Butter rolled in Flour ; add to it a little Mustard ; shake your Saucepan often ; and when it is hot, and pretty thick, serve it up to Table.

CALF's-HEAD.

Pick it, and wash it very clean ; let your Dish be large enough for the Purpose ; rub some Butter all over the Dish ; then lay several Iron Skewers across the Top of your Dish ; then lay your Head upon them. Skewer up your Meat in the Middle, so that it may not lie in the Dish ; then grate some Nutmeg all over it ; add to this some sweet Herbs shred very small, some Crumbs of Bread, a little Lemon-Peel shred small, and then dust it over with Flour ; stick little Lumbs of Butter into the Eyes, and all over the Head ; and then flour it once more : Take care that it be well bak'd, and of a fine brown ; if you please, you may strew a small Quantity of Pepper and Salt over it, and put a Piece of Beef shred small into your Dish, a Bunch of sweet Herbs, one Onion, some whole Pepper, a Blade of Mace, two Cloves, about a Pint of Water, and boil your Brains with a small Quantity of Sage. When it is bak'd enough, lay it in a Dish, and set it before the Fire ; then stir all together in the Dish, and boil it in a Saucepan ; strain it off ; then put it into the Saucepan once more ; add thereto a Lump of Butter rolled in Flour, and the Sage

Sage in the Brains chopped fine ; two Spoonfuls of Red Wine, and one of Catchup ; boil them all together ; then beat the Brains well, and mingle them with the Sauce ; pour it all into the Dish, and serve it up.

Take Notice, you must bake the Tongue with the Head, and not cut it out.

Bake a Sheep's Head the same Way.

LAMB and RICE.

Half roast a Neck, or Loin of Lamb ; then take it up, and cut it into Steaks ; after that, take about half a Pound of Rice ; put into it about a Quart of good Gravy, with a few Blades of Mace, and a little Nutmeg. Do it over a slow Fire, or a Stove, if you have one, till your Rice begins to be thick ; when you have taken it off, stir a Pound of Butter in it, and when perfectly melted, stir in the Yolks of half a Dozen Eggs ; but beat them first ; then butter your Dish all over ; then pepper and salt your Steaks ; dip them in a little melted Butter ; lay them into the Dish ; pour the Gravy which comes out of them all over them, and after that the Rice ; beat the Yolks of three Eggs, and pour all over ; send it thus prepared to the Oven, and it will be enough, if you let it stay in something better than half an Hour.

MUTTON-CHOPS.

Strew some Pepper and Salt over them ; butter your Dish, and lay in your Steaks ; then take a Quart of Milk, and beat up six Eggs very fine ; add to this four Spoonfuls of Flour ; beat your Flour and Eggs first in a little Milk, and put the rest to it ; put in likewise a little Salt and a little beaten Ginger. Pour this all over your Chops, and send it to the Oven, where you must let it stand about an Hour and an Half.

OX-PALATES.

After you have salted a Tongue, cut off the Root, and take some Ox Palates, and wash them clean ; then cut them into several Pieces ; put them into an earthen Pan ; cover them over with Water ; put in a Blade or two of Mace, about a Dozen whole Pepper-Corns, three Cloves, a small Bunch of sweet Herbs, a small Onion, and half a Spoonful of Raspings ; cover it close with brown Paper, and let it be well bak'd. When it comes from the Oven, take it out, and season it as you like it.

INSTRUCTIONS *for making of* PUDDINGS.*A Plumb Pudding boiled.*

CUT a Pound of Sewet into little Bits, but not shred too fine; take a Pound of Raisins ston'd, a Pound of Currants, about eight Eggs, half the Whites, the Crumb of a Penny Loaf grated very small, half a Nutmeg grated, of beaten Ginger about a Tea Spoonful, a small Quantity of Salt, a Pound of Flour, and a Pint of Milk; first beat your Eggs; then halve the Milk, and beat them together; then stir the Flour and the Bread in together by slow Degrees; then the Sewet, Spice, and Fruit; and add to them all as much Milk as will make them of a moderate Consistence; thus prepared, boil it at least five Hours.

A Sewet Pudding boiled.

Take a Pound of Sewet and shred it small; then take a Quart of Milk, four Eggs, one Spoonful of beaten Pepper, or two of beaten Ginger, and a Tea-Spoonful of Salt; mix the Flour and Eggs with a Pint of the Milk very thick; and mix the Seasoning with the Remainder of the Milk, and the Sewet. When you have made your Batter of a good Consistence, boil it about two Hours.

A Marrow Pudding.

Take a Quart of Cream, in the first Place, and three Naples Biscuits, a grated Nutmeg, the Yolks of ten Eggs, and the Whites of half the Number well beat; sweeten it to your Taste; mingle all together well, and put a small Quantity of Butter in the Bottom of your Saucepan; then put in your Materials, and set them over the Fire; stir them till they are thick; then pour them into your Pan; add thereto a Quarter of a Pound of Currants that had been beforehand plump'd in hot Water; stir all well together, and so set them by all Night; the next Day lay some fine Paste at the Bottom of your Dish, and all round the Rims. When your Oven is duly prepared, pour in your Ingredients, and lay long Slips of Marrow on the Top. It will be enough in about thirty Minutes.

A Calf's-Foot Pudding.

Take a Pound of Calf's-Feet minced very small; take out

out the Brown and Fat; then take a Pound and a Half of Sewet; but pick off all the Skin, and shred it fine; fix Eggs, but Half the Whites; beat them well together, with the Crumb of a stale Roll grated, a Pound of Currants well picked, washed, and rubbed in a coarse Cloth; take as much Milk as will moisten it with the Eggs, a Handful of Flour, a little Nutmeg, Sugar, and Salt, and season it to your Palate; boil it with your Meat for near ten Hours; when done, lay it in your Dish, and pour over it a good Quantity of melted Butter. If you think proper, you may put White Wine and Sugar in your Butter.

An Oat Pudding.

Take two Pounds of Oats decorticated, and a sufficient Quantity of new Milk to drown it; then take half a Pound of Raisins of the Sun that are ston'd, and half a Pound of Currants well pick'd; one Pound of Sewet shred very fine, and half a Dozen new laid Eggs well beaten; season with beaten Ginger, Salt, and some grated Nutmeg. When it is all well mingled together, it will be preferable to a Rice-Pudding.

A Steak Pudding.

Take some Sewet shred small with Flour, and mix it up with cold Water; of this make your Crust; season it with a little Salt. Take about two Pounds of Sewet to a Quarter of a Peck of Flour. Season your Steaks, whether Beef or Mutton, with Pepper and Salt; make it up in the same Manner as you would an Apple-Pudding; tie it up in a Cloth; but let your Water boil before you put it in. If it be but a small Pudding, three Hours will be sufficient; if a large one, five.

Sewet Dumplings.

Take a Pound of Sewet, four Eggs, a Pound of Currants, three Tea-Spoonfuls of Ginger, and two of Salt; and to these add a Pint of Milk; first take one Half of the Milk, and mingle it as you would a thick Batter; then put in the Eggs, the Ginger, and the Salt, and then the Remainder of the Milk by slow Degrees, together with the Sewet and Currants, and Flour, to make it like a light Paste. As soon as your Water boils, make them up in little Rolls, with a small Quantity of Flour; then flat them, and throw them into the boiling Water.

Take care to move them gently, that they may not stick to each other. They will be enough in half an Hour, if you keep your Water boiling.

In making your Puddings of all Kinds, the following General Rules are to be observed.

When you boil your Puddings, take particular Care that your Cloth, or Bag, be perfectly clean, and dipped in hot Water, and then too floured very well.

If it be a Bread-Pudding, tie it loose; but if it be a Batter-Pudding, tie it close; and take Care that your Water boils before you put it in; move your Pudding every now and then; for otherwise it will be apt to stick. If it be a Batter-Pudding, mix your Flour well with a little Milk, and then put your Ingredients in by flow Degrees; for by that means it will be free from Lumps, and perfectly smooth. For all other Puddings, when your Eggs are beat, strain them. If you boil them either in Wooden or China Dishes, butter the Inside before you put in your Batter. And as to all bak'd Puddings, remember to butter your Pan, or Dish, before you put your Puddings into it.

PIES of various Kinds.

To make a delicious, sweet, Lamb or Veal Pye.

Seaſon your Meat, whether of Veal or Lamb, with Salt, Pepper, Cloves, Mace, and Nutmeg, to your Taſte; but let all of them be beat very fine before you uſe them. Cut your Meat into ſmall Parcels. When they are thus far prepared, make a good Puff-Paſte Cruſt, and lay it into your Diſh. In the next Place, lay your minc'd Meat into it, and ſtrow over it a conſiderable Quantity of ſton'd Raiſins and Currants, that have been waſhed very clean, with as much Sugar as you think proper; then lay them over ſome ſweet Forc'd-Meat Balls; and in the Summer Seaſon you may add ſome Artichoak Bottoms, after they have been duly boiled; but in the Winter Seaſon ſupply their Place with ſome ſcalded Grapes. After this, boil a few *Spaniſh* Potatoes cut into ſmall Pieces, ſome candied Citron, candied Orange and Lemon Peel, and a few Blades of Mace. When

When you have put a small Quantity of Butter upon the Top of it, close it up, and send it to the Oven. Before it is fully bak'd, get in Readiness a Caudle proper to be poured into it, which you must make in the Manner following: To a Pint of White Wine, add the Yolks of three Eggs; let this be well stirred over the Fire, one Way only, till it is thick; when you have taken it off, sweeten it with Sugar; and when you have squeezed in the Juice of a Lemon, stir it again; and then pour it into your Pye. When you serve it up to Table, put the Lid over it.

To make a very savoury Veal or Lamb Pye.

When you have prepared a good Puff-Paste Crust, cut your Meat into small Pieces; season it with Pepper, Salt, Mace, Cloves, and Nutmegs, well pounded, to your Palate; if you have any Lamb's Stones or Sweet-breads by you, let them be seasoned as your other Meat, and the whole be laid into your Crust. Add to this a small Quantity of Oysters, some Forc'd-Meat Balls, Yolks of Eggs boiled hard, the Tops of Asparagus, about two Inches in Length, boiled green; let your Pye be buttered all over before you cover it; when the Lid is on, set it for about an Hour and an Half into a quick Oven; and before it be fully bak'd, have in Readiness a sufficient Quantity of Liquor to pour into it, made as hereunder directed.

Take a Pint of Gravy, together with your Oyster-Liquor, a Gill of Red Wine, and a little Nutmeg grated; then beat the Yolks of two or three Eggs, and mix them well together, stirring them over the Fire all the Time one Way. As soon as it boils, take it off, and pour it into your Pye; then put your Lid on again, and serve it up to Table. As to the Quantity of this Liquor, you must make more or less, in proportion to the Bigness of your Pye.

To make a Mutton Pye.

When you have taken off the Skin and Fat of the Inside of a Loin of Mutton, cut the Remainder into Steaks; season it to your Palate with Pepper and Salt; when your Crust is made, fill it with your Meat; after that, pour into it as much Water as will near fill the Dish; then put on the Lid, and bake it well.

To make a Pigeon Pye.

Let your Pigeons, in the first Place, be very nicely picked and cleaned; then season them with Pepper and Salt, either high or low, according to your Palate; and put a good Lump of the best fresh Butter, with Pepper and Salt, into the Bellies of each of them; then cover your Dish with a good Puff-Paste Crust; in which lay your Birds, so seasoned as aforesaid, with their Necks, Gizzards, Livers, Pinions, and Hearts, between them; in the Middle lay a large fat Beef Steak, together with the Yolks of hard Eggs, more or less, as you shall judge proper; pour into your Ingredients as much Water as will near fill your Dish; then lay on the Lid, or Top-Crust, and bake it well.

To make a Pigeon Pye, after the French Fashion.

You must stuff your Pigeons with a very high Forc'd-Meat, and lay a good Quantity of Forc'd-Meat Balls all round the Inside; together with Artichok Bottoms, Asparagus Tops, Mushrooms, Truffles, and Morels; but season your Ingredients to your Palate; though, for the most Part, they season very high.

To make a Gible Pye.

Take two Pair of Giblets, that have been carefully cleaned, and put them all into the Saucepan, except the Livers; add to them two Quarts of Water, about two Dozen Corns of whole Pepper, three or four Blades of Mace, one large Onion, and a small Bundle of sweet Herbs; let them be covered close, and stewed very softly, till they are perfectly tender; then, when your Crust is duly prepared, cover your Dish with it; take care to lay a good Rump-Steak at the Bottom of your Dish, well seasoned to your Palate with Pepper and Salt; after that, lay in your Giblets and Livers, and strain the Liquor in which you stewed them. When you have seasoned it to your Mind, pour it into your Pye; then put your Lid on, and let it stand in the Oven about an Hour and an Half.

To make a Duck Pye.

Take two Ducks, and let them be well scalded and cleaned; then cut off the Feet, the Pinions, the Neck and Head, with the Gizzards, Hearts, and Livers, all well cleaned and scalded, as above mentioned; but first
pick

pick out all the Fat which you find in the Inside of your Ducks. Lay a good Puff-Paste Crust all over your Dish, and put your Materials into it; when you have seasoned them to your Liking, both Inside and Out, lay your Giblets on each Side of your Ducks; when you have poured in as much Water as will near fill your Dish, put on your Lid, and send your Pye to the Oven; but take care it be not over-bak'd.

To make a Chicken Pye.

Take a Pair of Chickens, and cut them to Pieces; season them with Salt, Pepper, and a little beaten Mace. When you have made a good Puff-Paste Crust, and spread it over your Dish, lay a Forc'd-Meat, made as follows, all round it. Take about half a Pound of Veal, half a Pound of Sewet, and the same Quantity of the Crumbs of Bread; let all be beat fine in a Marble Mortar; season these Ingredients with a little Salt and Pepper, one Anchovy, and the Liquor belonging to it; let your Anchovy be cut all to Pieces, and add to it a little Lemon-Peel, and a little Thyme shred very small; and when you have mingled these well together, with the Yolk of an Egg, make it up into round Balls; and lay what Number of them you think proper round the Dish. Lay one Part of your Chickens over the Bottom of the Dish, and then cut two Sweetbreads into several Pieces; and when you have seasoned them to your Palate, lay them over your Chickens; when you have so done, strew half an Ounce of Truffels and Morels over them, together with two or three Artichoak Bottoms cut to Pieces; and, if you have them, a few Cocks-Combs, and a Palate that has been boiled tender, and cut to Pieces; over this lay the Remainder of your Chickens; pour into them half a Pint of Water, or something more, and then put on your Lid. Let it be well bak'd; and as soon as it comes from the Oven, fill it with good Gravy; cover it with your Crust, and so serve it up to Table.

To make a Goose Pye.

Half a Peck of Flour will be sufficient to raise the Walls of your Pye with, which must be made just large enough to hold your Goose. In the first place, however, have ready by you a pickled dried Tongue, that has been boiled so tender as to peel with Ease; cut off the

Root; then bone your Goose, and have ready, at the same time, a large Fowl bon'd; season your Fowl and your Goose with half a Quarter of an Ounce of Mace beat fine, also a large Tea-Spoonful of Pepper beat fine, and three Tea-Spoonfuls of Salt, all well mingled together; then lay your Fowl into your Goose, and your Tongue into your Fowl, and your Goose in the very same Form as if it were whole. Put about half a Pound of the best Butter upon the Top, and then lay on your Lid. This is a very agreeable Pye, either hot or cold, and will keep some considerable time.

To make a Venison Pasty.

Bone the Neck and the Breast, and season them to your Palate with Pepper and Salt; cut the Breast into three or four Pieces; but if you can avoid it, cut none of the Fat belonging to the Neck. Lay in the Breast and Neck-End first, and the best of the Neck End over them, that the Fat may be whole: let your Crust be made of a rich Puff-Paste, and very thick on the Sides, as also thick at Top, and let your Bottom be very good. Cover your Dish first; then lay in your Ingredients; put into them half a Pound of Butter, and not above a Quarter of a Pint of Water. Thus prepared, put on your Lid. Bake it in a quick Oven, and let it stand there about two Hours. Before it is ready to be taken out, set the Bones of your Venison on the Fire in two Quarts of Water, with three or four Blades of Mace, an Onion, a little Piece of Crust of Bread, bak'd crisp and brown, and a small Quantity of whole Pepper; let it be close covered, and boil softly over a gentle Fire, till one Half of your Liquor is wasted, and then strain it off. Pour the Remainder into your Pye as soon as it comes from the Oven.

If your Venison happens to be too lean, take the Fat of a Loin of Mutton, and steep it for four and twenty Hours in some Rape Vinegar and Red Wine; then spread it over the Top of your Venison, and cover your Pasty.

Though some People imagine, that Venison can never be over-bak'd, and will, for that Reason, bake it first in a false Crust; yet the Notion is quite wrong; for, thro' such a Practice, the Flavour of the Venison is in some Measure at least lost and gone. If, however, you are
desirous

desirous of having it exceedingly tender, you must wash it in warm Milk and Water, then rub it with clean Cloths, till it is perfectly dry. When you have so done, rub it all over with the best Vinegar, then let it hang in the open Air. You may keep it, thus prepared, for a Fortnight, if you think proper; but then no Moisture must come to it; if you find there does, to prevent its decaying, you must first dry it well, and then strew Ginger over it.

When you are disposed to make use of it, dip it in lukewarm Water, and then wipe it dry again. Let it be bak'd in a quick Oven. If your Pasty be large, it will require three Hours at least; at which Time it will not only be very tender, but retain its fine Flavour.

N. B. The Shoulder, bon'd, and made as above, with the Mutton Fat, makes a very agreeable Pasty.

To make a Mutton Pasty.

Take a Loin of Mutton that is large and fat; and before you bone it, let it hang for five or six days. Lay your Meat, when bon'd, four and twenty Hours in about half a Pint of Red Wine, and half a Pint of Rape-Vinegar; then take it out of the Pickle, and manage it as you would do a Venison Pasty. Whilst your Pasty is in the Oven, boil up your Bones in the same Manner, and fill your Pasty with the Liquor, as soon as it comes out of the Oven.

To make Minc'd Pies, after the best Manner.

Shred three Pounds of Sewet, and two Pounds of ston'd Raisins, as fine and small as possible; add to them two Pounds of Currants, that have been carefully pick'd, wash'd, rubb'd, and dried before the Fire; about forty or fifty fine Pippins, more or less, as they are in Bigness, well par'd, cor'd, and chopp'd as small as can be; half a Pound of the finest Sugar well pounded; a Quarter of an Ounce of Mace, the same Quantity of Cloves, and two large Nutmegs, all beaten very fine; put all these Ingredients into a large Pan, and mingle them all well together, with half a Pint of Brandy, and half a Pint of Sack. Let this be close stop'd into a Stone-Pot, and it will be ready for your Use at any Time; and as good at three Months End as at first.

When you make it into Pies, take a small Dish, very little bigger, if any, than a Soup Plate, and lay a very thin Crust all over it; over that, lay a thin Layer of your Ingredients, and, after that, a Layer of Citron cut very thin; then another Layer of your minc'd Meat, and a Layer of Orange-Peel cut very thin, and over the last a little more Meat; squeeze half the Juice of a fine Seville Orange, or Lemon, into your Ingredients, and add thereto three or four Spoonfuls of Red Wine; then lay your Crust on, and let it be carefully back'd. Minc'd Pies, thus made, eat as finely cold as hot. In case you make them in Patty-Pans, mix your Meat and your Sweetmeats accordingly.

Some make their Pies of a Neat's Tongue peeled, and shred as fine as possible; or two Pounds of the Inside of a Sirloin of Beef, boiled, and shred equally fine, in order to mix with the rest of the Ingredients.

To make TARTS of divers Kinds.

IF you propose to bake them in Patty-Pans, first butter them well, and then put a thin Crust all over them, in order to your taking them out with the greater Ease; but if you make use of either Glass or China Dishes, add no Crust but the Top one. Strew a proper Quantity of fine Sugar at the Bottom, in the first Place; and after that lay in your Fruit, of what Sort soever, as you think most proper, and strew a like Quantity of the same Sugar over them. Then put your Lid on, and let them be baked in a slack Oven.

Observe, however, that minc'd Pies must always be bak'd in Patty-Pans, on account of taking them out with the greater Ease, as above hinted; and Puff-Paste is the most proper for them.—If you make Tarts of Apples, Pears, Apricots, &c. the beaten Crust is looked upon as the most proper; but that is submitted to your own particular Fancy.

To make Apple Tart, or Pear Tart.

Pare them first; then cut them into Quarters, and take the Cores out; in the next Place, cut each Quarter across again; throw them, so prepared, into a Sauce-pan, with no more Water in it than what will just cover
your

your Fruit; let them simmer over a slow Fire, till they are perfectly tender. Before you set your Fruit on the Fire, however, take care to put a good large Piece of Lemon-Peel into your Water. Have your Patty-Pans in Readiness, and strew fine Sugar at the Bottom; then lay in your Fruit, and cover them with as much of the same Sugar as you think convenient. Over each Tart pour a Tea-Spoonful of Lemon-Juice, and three Spoonfuls of the Liquor in which they were boiled. Then lay your Lid over them, and put them into a slack Oven.

Observe, if your Tarts be made of Apricots, you must use no Lemon-Juice, which is the only material Difference in the Manner of making them.

Observe likewise, with respect to preserv'd Tarts, only lay in your preserv'd Fruit, and put a very thin Crust over them; and bake them as short a Time as possible.

To make them still in a more agreeable Way.

Take a large Patty-Pan, in proportion to the intended Size of your Tart. Make Sugar-Crust for it, and roll it till it is no thicker than a Halfpenny; then, having buttered your Patty-Pan, cover it. Shape your upper Crust on something hollow contrived for that particular Purpose, about the same Size as your Pan; and then mark it with a proper Iron, in what Form you think most convenient, in such a Manner that it lie hollow, and the Fruit be seen through it. Then let your Crust be baked in a slack Oven, so that it may be only crisp'd, but not discoloured. When the Crust is quite cold, take it out carefully, and fill it with whatever Fruit you propose; lay on the Lid, and your Tart is made. If the Tart, therefore, be not eat, your Sweetmeat is never the worse, and makes a genteel Appearance.

Proper PASTES for TARTS.

ONE Pound of Flour, and three Quarters of a Pound of Butter, mixed well together, and well beaten with a Rolling-Pin, is sufficient for a common Crust.

Or thus:

Take half a Pound of Butter, half a Pound of Flour, and half a Pound of Sugar; then mix your Ingredients

well all together ; beat them with a Rolling-Pin well, as above directed ; and when rolled out thin, it is ready for your Purpose.

To make Puff-Paste.

Rub fine half a Pound of Butter, with a small Quantity of Salt, into a Quarter of a Peck of Flour ; make your Materials up with cold Water into a light Paste. When it is stiff enough, roll it out, and stick Lumps of Butter all over it, and Flour over that ; then roll it up first, and out afterwards ; and observe the same Method for nine or ten times successively, till you have made use of a Pound and an Half of Butter. This Crust is principally used for Pies of all Sorts.

A very good Crust for large Pies.

Put the Yolks of three Eggs to a Peck of Flour ; then have some Water boiled, and put in half a Pound of tried Sewet, and a Pound and an Half of Butter. Skim off the Sewet and Butter, and take as much of the Liquor as will make your Crust both light and good. Work up your Materials well, and then roll them out.

To make a Standing Crust for any large Pye.

Take a Peck of Flour, and six Pounds of Butter, boiled in a Gallon of Water. Skim the Butter off into your Flour ; but make as little Use of your Liquor as possibly you can ; then work it up well into a Paste ; when you have so done, pull it into Piece-Meals, till it is perfectly cold ; then throw it into any Form you judge most proper.

This Crust is very proper for the Walls of a large Goose-Pye.

To make a Cold Crust.

Take three Pounds of Flour, and rub a Pound and an Half of Butter into it. When you have broken two Eggs into your Ingredients, make it up with cold Water.

To make a Dripping-Crust.

Boil a Pound and an Half of Beef-Dripping in Water ; then strain it and let it stand till it be cold ; then take off the hard Fat, which when you have scraped well, must be boiled four or five times successively. Let this be afterwards worked up well into three Pounds of Flour, as fine as possible, and then make it up into Paste with cold Water.

This

This Crust will eat very agreeably, and please the nicest Palate.

To make a Crust for Custards.

To half a Pound of Flour add six Ounces of Butter, three Spoonfuls of Cream, and the Yolks of two Eggs; mix these well together, and let them stand for about a Quarter of an Hour; after that, work it up and down well, and roll it as thin as you please.

To make Paste for Crackling-Crust.

Take four Handfuls of Almonds blanch'd, and throw them into Water; then dry them in a Cloth; then pound them as fine as you can in a Mortar, and add to them the White of an Egg, and a small Quantity of Orange-Flower Water.

When they are pounded to your Satisfaction, pass them through a coarse Sieve, in order to clear them from all the Clods; then spread it upon a Dish, till it is as pliable as you would have it; let it stand for some short Time, and then roll out one Part of your Materials for your under Crust, and dry it on your Pye-Pan in the Oven whilst your other Pastry-Works are making in what Forms you please, for the garnishing your Pies.

INSTRUCTIONS for making of Strong Gravies and Broths for Soups and Sauces.

SET a large Quantity of such Part of your Beef as you think proper over the Fire, in four Gallons of Water. Let it be first seasoned with Salt, whole Pepper, as well *Jamaica* as black, half a Dozen of Onions, or more, if you chuse it, a small Quantity of Cloves and Mace, and a large Bunch both of Parsley and Thyme. When it has boiled about four Hours, and you find about one Half of your Liquor boiled away, strain it off, and keep it by you for Use as Occasion shall offer.

To make a Brown Gravy.

Put three or four Pounds of lean coarse Beef into a Frying-Pan, with a few Slices of fat Bacon laid underneath it; then cut into small Pieces five or six Onions, a large Carrot, and some Crusts of brown Bread, and add to them a small Bunch of Thyme; then cover them up close, and set them over a gentle Fire; you must let it

fry perfectly brown on both Sides; but take care, however, that it does not burn; then put to it two or three Quarts of Broth, made strong as above directed. Season it well with Pepper, and let it stew for about half an Hour; then strain it through a Hair Sieve, and when you have skimmed off the Fat, it is ready for Use, whenever you have Occasion for it.

To make Gravy for Brown Sauces.

Take what Quantity of the Neck of Beef you shall have Occasion for, and cut it into thin Slices; and when you have floured it well, throw it into a Saucepan, and add to it an Onion sliced, and a Slice or two of fat Bacon, some Powder of sweet Marjoram, and a little Salt and Pepper; cover all close, and set it over a slow Fire; stir it several Times, till you find your Gravy brown; then put some Water to it, and stir it all together; when it has boiled about half an Hour, strain it off, and take the Fat from off the Top; and add to it what Quantity of Lemon-Juice you think proper.

To make Gravy for White Sauce.

Boil about a Pound of the worst Part of a Neck of Veal, or the same Quantity cut off from a Knuckle, in a Quart of Water, with an Onion, a small Quantity of whole Pepper, half a Dozen Cloves, a little Salt, half a Nutmeg grated, and a Bunch of sweet Herbs. When your Ingredients have boiled about an Hour, or somewhat more, strain it off, and set it by for Use.

To make a Gravy that is not expensive.

Take a Glass of Water, and the same Quantity of Small Beer, and cut an Onion into your Liquor in small Slices; add to it some Pepper and Salt, a little grated Lemon-Peel, two or three Cloves, and one Spoonful of the Liquor of either pickled Walnuts or Mushrooms; put this into a Bason; then throw a large Lump of Butter into a Saucepan, and set it over the Fire to melt; in the next Place, drudge in a small Quantity of Flour, and keep stirring it till the Froth sinks, by which Time it will become brown; then put your Mixture, with an Onion sliced, into your brown Butter, and when it has boiled up, it is ready for your Use.

To make Beef Gravy to keep.

Take a Piece of lean Beef that has been only one Quarter

ter roasted, and cut it into Bits ; then throw them into a Stew Pan, adding thereto about half a Pint of strong Broth, and a Pint of Red Wine ; when you have covered this up close, let it stew for about an Hour ; but keep turning it every now and then ; season it with Salt and Pepper ; then strain it off, and pour it into a Stone-Bottle. Warm your Bottle whenever you have Occasion to make use of your Gravy.

To make Gravy of Mutton.

Let your Mutton be somewhat better than half-roasted ; then cut it into Pieces, and squeeze out the Gravy with a Press : After that, take a little good Broth and wet your Mutton, in order to your putting it into the Press a second Time ; then add a little Salt to it, and pour it off into an earthen Vessel ; and keep it for your Service when you want it.

Another Way to make Mutton or Beef Gravy.

Take a coarse Piece of Mutton, or Beef, and set it on the Fire, in as much Water as will just cover it ; when it has boiled for some Time, take it out of your Saucepan, beat it well, and cut it into Pieces, that the Gravy may run out ; then throw it into your Saucepan again, adding thereto a small Quantity of Salt and whole Pepper, an Onion or two, and a Bunch of sweet Herbs ; take care that your Ingredients only stew ; for they must not now be boiled as before. When you find it of a brown Colour to your Liking, take it off the Fire, and pour it into an earthen Pan ; skim off the Fat as soon as it is cold ; and you may keep it one Week under another. If you perceive it begin to change its Colour, boil it again.

When you make use of this Gravy for a white Fricassey, you must melt a little Butter, mixed with two or three Spoonfuls of Cream, the Yolks of two or three Eggs, and a small Quantity of White Wine.

To make Veal Gravy.

Cut what Quantity of Steaks you think convenient off from a Fillet of Veal ; when you have beaten them very well, throw them into a Stew-Pan, and lay over them some Carrots, Parsnips, and Onions sliced ; then cover your Pan ; and having set it as at first over a gentle Fire, increase the Heat by Degrees ; when you find the Gravy

to be near wasted, and the Meat begins to stick to your Pan, and looks of a good brown Colour, add to it some strong Broth, a small Quantity of Parsley, a few Cloves, and an Onion or a Leek; then cover your Stew Pan again, and let it simmer for about three Quarters of an Hour; after this, strain it off into an earthen Pan, and it will be fit for Use, either in Soups or Ragoos.

Another Way of making a good Gravy, fit for almost any Purpose.

Burn only two or three Ounces of Butter in a Frying-Pan, till it is brown; then lay into it two or three Pounds of lean coarse Beef, two Quarts of Water, and half a Pint of Wine, either White or Red, according as you would have the Colour of it; add to this three or four Shalots, four or five Anchovies, and about half a Dozen of Mushrooms, Cloves and Mace, with a small Quantity of whole Pepper. Set your Ingredients over a slow Fire, and let them stew for about an Hour, or longer, as you judge proper; then take them off; strain your Liquor, and set it by for Use.

To make a Fish Gravy for Soup.

Take as many Tench, or Eels, as you think proper, that have been well cleansed from Mud, well salted on their Outfides, and their Gills taken out; then throw them into a Kettle, with Water, Salt, an Onion stuck with Cloves, and a Bundle of sweet Herbs. When these have boiled about an Hour and an Half, strain the Liquor off through a Cloth. To this add, either the Peelings of such Mushrooms as have been well washed, or a few Mushrooms themselves, that have been cut small; boil these together for some Time, and then strain the Liquor threw a Sieve into a Stew-Pan upon some fried or burnt Flour, and a little Lemon; by which Means it will soon be of a good Flavour, and a fine Colour, fit for Soups.

This you may vary at your Pleasure, by throwing Spices and Pot-Herbs into the Soup some small Time before you serve it up to Table.

A proper Stock for an Herb Soup.

Take some Beets, Chards, Chervil, Spinnage, Leeks, Cellery, or any other Herbs you think proper, and add

to them two or three large Crusts of Bread, a little Butter and Salt, and a Bundle of sweet Herbs; boil these for about an Hour and Half in a reasonable Quantity of Water; and then strain the Liquor through a Sieve.

This will be a proper Stock for Soups, either of Lettices, Asparagus, or such other Roots as are fit for Lent, or Days of Abstinence.

To make Green Peas Soup.

Put a Peck of these Peas into a Stew-Pan, and cover them with Water; then put to them some Salt and Pepper, a few young Onions, a little Parsley, and a Bunch of Thyme; add to these a Quarter of a Pound of Bacon, and a good Lump of Butter; then cover them, and when they have stewed for a short Time, take half a Dozen Cabbage Lettices, or more, in case they are but small, and put them into the Soup, when cut into Quarters; and add to them ten or a Dozen Cucumbers, or less, in case they are large, with a Handful of Purslane, together with some more Seasoning, and a large Lump of Butter; fill your Stew-Pan with boiling Water, and let your Soup stew for two Hours or more; and if in that Time you find your Liquor wasted away too much, throw into it a Lump of Butter, and as much more boiling Water as you see convenient.

You may stew in this Soup, if you please, either two or three Pigeons, or a Chicken, with proper Stuffing in their Bellies.

To make a Dry'd Peas Soop.

This may be made of Beef; but a Leg of Pork is the better of the two. Strain your Broth through a Sieve, and put half a Pint of split Peas to three Quarts of Liquor. When you make use of the latter, they must be passed through a Cullender; but the former need not. Cut as much Cellery into it as you think proper, into little Pieces, a small Quantity of Marjoram in Powder, and some dried Mint. When you have seasoned it with Pepper and Salt, let it boil till your Cellery is tender.

Take Notice, If you boil a whole Leg of Pork, this is not to be done till after your Meat is taken out of the Pot: But if you boil the Bones of Pork only, or the Hock, boil these Ingredients afterwards in the Liquor.

When you serve this Soup up to Table, lay a *French Roll*

Roll in the Middle of it, and make use of rasped Bread, sifted, to garnish the Border of your Dish.

You may put, if you think proper, some All-Spice powdered, or toasted Bread cut into Dice, into this Soup, and it will be an agreeable Addition enough.

To make a good Gravy Soup.

Boil a Leg of Beef down, with a small Quantity of Salt, a Bunch of sweet Herbs, a few Cloves, a Bit of Nutmeg, and an Onion. Boil three Gallons of Water down to one; then cut three or four Pounds of lean Beef into thin Slices; before you put your Meat into your Pan, put a Lump of Butter into it, about the Bigness of an Egg, that has been floured: When your Saucepan is hot, and your Butter is properly browned, lay your Meat in; and having covered it, let it stew over a quick Fire; but take care to give it a Turn now and then; and strain in your strong Broth, with an Anchovy or two, a Handful of Endive and Spinnage, boiled green, drained, and shred gross; then have some Palates ready boiled, cut into small Pieces, toasted and fried. Take out your Beef, and put the Remainder all together with some Pepper; boil it up for about a Quarter of an Hour, and then serve it up, with a Knuckle of Veal, or a boiled Fowl in the Middle of it.

To make Peas Pottage.

Boil four Quarts of Peas in as little Water as will be sufficient, till they are soft, and duly thickened; while these are preparing, boil a Leg of Mutton, and two or three Humbles of Veal, in another Pot, pricking them with a Knife, in order to let out the Gravy; boil them in no more Water than what will just cover them. When you have boiled out all the Goodness of your Meat, strain the Liquor, and put it into the Pulp of your Peas, and let them boil together; then put in a good Piece of Bacon, a large Bunch of Mint, and a little Thyme. As soon as it is enough, put it into your Dish, and lay small Rashers of Bacon all round it; but before you serve it up, pour a sufficient Quantity of melted Butter into it.

To make a Rice soup.

Pick and wash a Quarter of a Pound of Rice as clean as possible, and boil it in some Veal Broth till it is perfectly tender, with a Chicken, and a small Quantity of
Mace;

Mace; then skim it well, and season it with Salt to your Palate; then stir in half a Pound of Butter, and a Pint of Cream, boiled up into your Soup; when all Things are thus prepared, serve up the Fowl and the Soup with the Crumb of a *French Roll*.

To make a Soup of Turnips.

When you have prepared as much good Veal Gravy as will be requisite for your Purpose, pare some Turnips, and cut them into small Squares like Dice; let the Number be two or three Dozen, in proportion to the Size of your Dish; then fry them in either Hogs-Lard, or Butter clarified, till they appear of a brown Colour; after this, take two Quarts of your Gravy and the Crusts of two *French Rolls* boiled up together, and strain them well. When your Turnips are perfectly cleared from the Fat wherein they were fried, put them together, and boil them till they be tender. A couple of roasted Ducks will be very agreeable to lay in the Middle of your Soup. You must have a Rim for your Garnish, and on the Outside several Pieces of Turnips cut into Squares, that have been boiled white in Broth, and betwixt each Parcel a Piece of your fried Turnips, cut in the Shape of Cocks-Combs. Let your Bread be soaked in some fine Fat and good Gravy, and then serve it up to Table.

To make an Onion Soup.

Put half a Pound of good Butter into a Stew Pan, and let it all melt over the Fire, and boil, till it makes no Manner of Noise; then take about a Dozen, or less, of Onions, peeled, according as they are in Bigness, and cut them small; when thus shred, throw them into your melted Butter, and let them fry for about fifteen or twenty Minutes; then, when you have shaken in a small Quantity of Flour, stir them round about; shake your Pan, and let them fry for a few Minutes longer; then add to them a Quart, or more, if you think proper, of boiling Water, and stir them round once more; then throw into them a large Piece of the upper Crust of a stale Loaf, and season it with Salt to your Taste; keep them boiling for ten Minutes longer over the Fire; but let them be frequently stirred; then take them off, and have the Yolks of two Eggs beat fine with half a Spoonful

ful of Vinegar ready to put to them; and having mingled some of the Soup with them, stir it well, and mix it well with the Remainder of your Soup, and so serve it up to Table.

To make an Egg Soup.

When you have beaten the Yolks of two Eggs into your Dish, and a Lump of Butter about the Bigness of a common Egg, take a Tea-Kettle of boiling Water in one Hand, and a Spoon in the other. Pour your Water in by slow Degrees, and keep it stirring well all the Time, till you have put in the Quantity of a Quart, or better; and till you find your Eggs well mixed, and your Butter perfectly melted. After this, pour all into a Sauce-Pan, and stir them till they begin to simmer; then take it off the Fire, and pour it out of one Vessel into another, till it is perfectly smooth, and has a high Froth; after this, set it once more over the Fire, and let it remain there till it is perfectly hot; then pour it into your Soup-Dish, and serve it up to Table.

To make Plumb-Pottage for Christmas.

Take a Leg and Shin of Beef, and boil them in ten Gallons of Water, till they are perfectly tender; and when you find the Broth strong enough for your Purpose, strain it out; wipe your Pot clean, and then put all your Broth in again; have in Readiness the Crumb only of six *French* Rolls cut in Pieces, in order to soak it in some of the Fat of the Broth, over a Stove, for about a Quarter of an Hour; to this add five Pounds of Currants that have been well washed, the same Quantity of Raisins, and two Pounds, or more, if you think proper, of Prunes; let these boil till they are swelled; then put to them three Quarters of an Ounce of Mace, two Nutmegs, and half an Ounce of Cloves that have been beaten fine, and mixed with a little cold Liquor; but they must not remain there long; when you have taken your Pot off, put in a small Quantity of Salt, a Quart of Sack, and another of Claret, adding thereto the Juice of two or three Lemons, and three Pounds, at least, of Sugar. If you think proper, you may put some Sagoe to the rest of your Ingredients. When you have poured your Pottage into earthen Pans, it will keep a considerable Time, and you may make Use of it as Occasion offers.

To make a Cake Soup, or Veal Glue, to be portable in Boxes.

Strip a Leg of Beef of all its Skin and Fat; then take all the fleshy Part from the Bones, and boil them over a gentle Fire, so long, and in such a Quantity of Water, that you think the Liquor, when cold, will make a strong Jelly. If, however, you are dubious, try a Spoonful or two, and let it cool before you strain the whole through a Sieve. Whilst it is settling, have in Readiness a Stew-Pan with Water, and several China Cups, or Earthen Ware glaz'd; fill these Vessels with Part of your Jelly, taken clear from the Settling, and set them into the Stew-Pan of Water; then let them boil gently in it, till the Jelly in the Cups becomes as thick as Glue; after this, let them stand to cool, and then turn out the Glue upon a Piece of new Flannel, in order to draw out the Moisture; turn them once in about six Hours, and put them on a fresh piece of Flannel; continue turning them till they are perfectly dry, and then keep them in a warm dry Place. In a short Time they will be as stiff and hard as Glue, and may be sent away in Boxes at any Distance whatsoever, without the least Damage or Inconvenience.

When you make Use of your Cakes, pour about a Pint of boiling Water upon the Quantity of a large Walnut; and when, by constant stirring it in the boiling Water, it is perfectly dissolved, it will make a moderate Mefs of very good strong Broth. In regard to the seasoning it, you may add such a Quantity of Salt and Pepper as may be agreeable to your Palate; for nothing of that Nature must be put into your Ingredients that constitutes your Glue; since if they were, your Cakes would soon grow musty. As your Soup, therefore, in making of it, must have nothing savoury in it, you may add what Herbs or Spices to it you think proper; but then such Herbs must first be boiled tender in plain Water, and that Water must be made use of to pour upon your Cake Gravy, instead of other hot Water. By having, therefore, a Quantity of these Cakes always in Readiness, you may make a good Dish of Soup whenever you please, without the least Trouble or Inconvenience, by allowing only the Quantity of a large Walnut, as above directed, to every Pint of Water. If, however, you

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want Gravy for Sauce, you must use double the Quantity you do for Soup or Broth.

For high Sauces, and such as have strong Stomachs to relish them, you may make use of Beef-Gravy Cakes, instead of those of Veal; though the latter, it is true, are not only the most simple, but the easiest of Digestion.

In the making therefore of Beef-Gravy Cakes, observe the following Direction.

Take a Leg or Shin of Beef, and prepare it after the same Manner as above prescribed for your Veal Cakes; and by making use of the fleshy Parts only, and following the Method above directed, you will have a Beef Glue, which may be thought preferable to any other for Sauces, especially in Houses in the Country, as no Flesh is of a stronger Nature than that of Beef. Some, in order to gratify the Appetites of your keen Sportsmen, will add to their Beef the Flesh of a Brace of Hares, and an old Cock or two, to give an additional Strength. Though this may be done indeed discretionally, yet take Notice, that the Stock of all these Cakes, Gravies, or Glues, is the first. These, however, may still be enriched by Chervil, Beet, Cellery, or any other Soup Herbs you think proper.

A small Quantity of this strong Soup may agreeably enough be put into such Sauce as you propose, either for Flesh, Fish, or Fowl.

To make a Breakfast Broth.

Get the Chine of a Rump of Beef, a Neck and Knuckle of Veal, the Crag-End of a Neck of Mutton, and a Couple of Chickens. Pound the Breasts of your Chickens in a Mortar, together with some Crumbs of Bread, that have been soaked in your Broth. When you have seasoned all your Ingredients to your Palate, strain them through a Sieve, and pour your Liquor upon Crusts of Bread, that have been laid simmering in the same Broth.

To make White Broth.

Parboil a Chicken, or Pullet; and when you have taken the Flesh from the Bones, put it into a Stew-pan over a Chafing-Dish of Coals; add to this as much boiled Cream as you shall think proper; thicken this with Flour, Rice, and Eggs, and a small Quantity of Mar-

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row, in some of the Broth your Fowl was boiled in; then pour in about a Gill of either Sack or Mountain, and season with Salt and Pepper to your Palate; when it is thickened to your Satisfaction, serve it up to Table.

To make Barley Broth.

Set three Quarts of Water upon the Fire, and put into your Saucepan a Pound of *French* Barley; when it has boiled for some Time, throw in some whole Spice, and what Quantity of Raisins and Currants you think proper. When it is boiled enough, put a Lump of Butter and a little Rose-Water into it; then sweeten it to your Palate, and eat it.

To make Mutton Broth.

Take about six Pounds of a Neck of Mutton, and cut it into two Parts. Boil the Crag in a Gallon of Water; as the Scum arises, take it off; then put in what Quantity of sweet Herbs you think proper, as also one Onion, and a large Crust of Bread. When your Crag has boiled for about an Hour, put in the Remainder of your Meat, two or three Turnips, some Chives, and some Parsley that has been chopped small; season it with Salt to your Palate. You may thicken it with either Bread, Oatmeal, Barley, or Rice, as your Inclination directs you. If you propose to have Turnips for Sauce to your Meat, don't boil the whole in your Broth, because it will make it too strong.

To make Plumb Gruel.

Take two large Spoonfuls of Oatmeal, and put it into two Quarts of Water, with a Blade or two of Mace, and a small Quantity of Lemon-Peel; stir them all together, and let them boil for about five or six Minutes; then take it off the Fire; and having strained it, put it into your Saucepan again, and add to it half a Pound of Currants, well washed and picked; when it has boiled about ten Minutes, add to it a Glass of White Wine, and some grated Nutmeg; then sweeten it as you like it, and eat it.

Some General RULES to be observed in the making of SOUPS or BROTHS.

IN the first Place, be particularly careful that all your Pots, Saucepans and Covers, be perfectly clean, and free

free from either Grease or Sand. Take great Care, likewise, that they be well tinn'd; for otherwise they will give your Broths or Soups a disagreeable brassy Taste. If you are not too much hurried, stew your Meat as softly as you can; for by that means it will not only be more tender, but have a finer Flavour.

When you make Soup or Broth for immediate Use, you must stew your Meat softly, and put in but a very little more Water than you intend to have Soup or Broth. If you have an earthen Pan or Pipkin, set it on Wood-Embers till it boils; then skim it, and put your Seasoning into it; after that, cover it close, and set it on the Embers again, that it may stew gently for some Time. This Method, strictly observed, will make both your Broth and your Meat also very delicious. In all your Soups and Broths, you must take care that no one Ingredient be predominant over the rest; the Taste should be equal, and the Relish agreeable to what you particularly intend it for.

Take Notice, that whatever Greens or Herbs you put into your Broths or Soups, they must all be well cleaned, washed, and picked, before they are made use of.

INSTRUCTIONS *for making* White Hogs Puddings, Black Puddings, *and fine* Sausages, &c.

To make Hogs Puddings with Almonds, several Ways.

The first Way.

SHRED two Pounds of Marrow, or Beef Sewet, very small; then add to it about a Pound and an Half of Almonds that have been blanch'd, and beaten very fine, with a small Quantity of Rose-Water, one Pound of Bread grated, a small Quantity of Salt, half an Ounce of Mace, Nutmeg, and Cinnamon, all mixed together; the Yolks of a Dozen Eggs, four Whites, a Pint of Sack, a Pint and an Half of good Cream, some Orange or Rose Water, and a Pound and a Quarter of fine Sugar.

Take particular Notice, your Cream must be boiled, and you must have some Saffron tied up in a Bag to dip into the Cream, in order to give it a Colour.

Observe the following Method in making these Puddings.

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In the first Place, take care that your Eggs be well beaten; then stir in your Almonds; after that, the Salt, Sewet, and Spice; and let the whole be well mingled together; then fill your Guts but half-full; and as you fill them, add now and then a Bit of Citron: When you have tied them up, boil them about a Quarter of an Hour, and your Work is finished.

A second Way.

Chop a Pound of Beef Marrow very fine, and add to it half a Pound of sweet Almonds that have been blanch'd, and beaten very fine with a little Rose or Orange-Flower Water, half a Pound of white Bread finely grated, half a Pound of Currants well wash'd and pick'd, a Quarter of an Ounce of Mace, and the same Quantity of Nutmeg and Cinnamon, all well mingled together; then put to these Ingredients half a Pint of Sack, half a Pint of thick Cream, the Yolks only of four Eggs, and a Quarter of a Pound of fine Sugar.

Let your Guts be filled half-full only; then tie them up, and let them boil for about a Quarter of an Hour.

If you have a Mind, for Change-sake, to have no Currants in your Ingredients, supply the Place of them with an additional Quarter of a Pound of fine Sugar.

A third Way.

Pare six large Pippins, core them, and chop them very fine; add to them a Quarter of fine Sugar, half a Pint of good Cream, the Crumb of a Halfpenny-Loaf well grated, a Quarter of a Pound of Currants, a Gill of Sack, or two Spoonfuls of Rose-Water, which you think proper, half a Dozen of blanch'd bitter Almonds beaten very fine, the Yolks of two Eggs, and the White of one only, beaten fine. When all your Ingredients are duly mingled together, fill your Guts near three Parts full, and boil them only for about fifteen or twenty Minutes.

To make Hogs Puddings with Currants.

Take four Pounds of Beef Sewet, and shred it finely; then add to it three Pounds of white Bread finely grated, two Pounds of Currants well wash'd and pick'd, a Quarter of an Ounce of Cloves, and the same Quantity of Mace and Cinnamon, beaten fine, a Pound and an Half of fine Sugar, with a little Salt, a Quart of Cream, a
Pint

Pint of Sack, a small Quantity of Rose or Orange-Flower Water, and a whole Score of Eggs, well beaten, with but Half the Whites: When your Ingredients have been well beaten together, fill your Guts but half-full; boil them for a short Time, and prick them as they boil, that the Skins may not burst. You may eat these either cold or hot.

To make Black Puddings.

First, get a Peck of Gruts, and boil them for an Hour and an Half in Water; then drain them, and throw them into a clean Earthen Pan, or clean Tub; then kill your Hog, and take two Quarts of his Blood, which must be kept constantly stirring till it is cold; then mingle it with your Gruts, so boiled as above mentioned, and stir all your Ingredients well together.

As to your Seasoning, take one large Spoonful of Salt, a Quarter of an Ounce of Cloves, and as much Mace and Nutmeg; dry it, beat it, and mix it all well together; add to it a small Quantity of Winter-Savoury, sweet Marjoram, Thyme, and Pennyroyal, chopp'd as fine as possible, just to give it a Flavour. The next Day, cut the Leaf of the Hog into Squares, like Dice; then wash and scrape the Guts as clean as possible; and when you have tied up one End, begin to fill them, till they are near three parts full; but take Care to mingle the Fat in due proportion with your other Ingredients. You may make your Puddings of what Length you think proper. When they are tied, prick them with a Fork, or a Pin, and throw them into a Kettle of hot Water; there let them boil gently for about an Hour, in which Time they will be enough; then take them out, and let them dry upon clean Straw.

To make Black Puddings with Goose-Blood, after the Scotch Fashion.

When you have killed your Goose, by chopping his Head off, save the Blood, and keep it constantly stirring till it is cold; then put to it such a Quantity of Gruts, Salt, Spice, and sweet Herbs, together with some Beef Sewet, chopped fine, according to your Liking. When you have taken the skin off your Goose's Neck, pull out the Windpipe and Fat; then fill the skin, and tie it up at both Ends. Your Pudding thus prepared, make

a Pye of your Giblets, and lay your Pudding in the Middle.

To make the best Sort of Sausages.

Take six Pounds of the best Pork, and clear it from all the Skin, Gristles, and Fat; cut your Meat small in the first place, and afterwards pound it fine in a Mortar; add to this Meat, when so prepared, six Pounds of Beef-Sewet, freed from its Skin, and shred as small as possible; then take a large Bundle of Sage, and pick off all the Leaves; and when you have washed them well, shred them likewise very fine. Your Ingredients thus far ready, spread your Meat upon the Dresser, and shake about three large Spoonfuls of your Sage all over your Meat. When you have so done, strew the Rhind of a whole Lemon, shred small, over your Sage; and add thereto about a large Spoonful of sweet Herbs, shred as fine as the Sage; over this, grate a Couple of Nutmegs, and over them strew one large Spoonful of Salt, and two Tea-Spoonfuls of Pepper; throw your Sewet over the whole, and mix all well together. Your Ingredients thus duly prepared, lay them down close in an Earthen Pot for Use, as Occasion offers. Whatever Quantity you take out at Times for your immediate Purpose, add to it as much Egg as will make it roll smooth. When you have made them about the Size of a Sausage, fry them either in Dripping or Butter, which must be hot before you put them in, and afterwards keep them rolling about. When they are perfectly hot, and of a fine brown Colour, take them off, and serve them up to Table.

If you don't approve of pounding your Meat in a Mortar, let it only be chopped fine.

You may make your very fine Sausages of Veal, managed in the same Manner, or Veal and Pork well mingled together.

To make Common Sausages.

Chop three Pounds of the best Pork, Fat and Lean together, as fine as possible; but first take care to strip it of its Skin and Gristles; season it with two Tea-Spoonfuls of Salt, and one of Pepper; to which add three Tea-Spoonfuls of Sage, shred very fine, and mingle all well together. When your Guts are well clea

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them,

them, or otherwise pot your Ingredients. When you use them, roll them out into what Size you think proper, and fry them as above directed.

You may make very agreeable Sausages likewise of Beef, if you chuse it.

To make Bologna Sausages.

To a Pound of Beef, and a Pound of Beef-Sewet, add the same Quantity of Veal, Pork, and middling Bacon, neither too fat nor too lean. Chop them all together as fine as possible; then add to your Meat what Quantity you think proper of Sage and sweet Herbs, shred very small, after they have been well pick'd and wash'd; season your Ingredients pretty high both with Salt and Pepper. Have ready prepared some large Guts, and fill them: When you dress them, let your Water boil first; and before you put them in, prick them with a Pin, that the Skins may not burst. Let them boil gently for about an Hour; then take them off, and dry them upon clean Straw.

INSTRUCTIONS for Potting and Collaring of Beef, Veal, Pig, Fish, Fowl, &c.

To pot either Fowls or Pigeons.

WHEN you have cut their Legs off, draw them, and wipe them well with a Cloth, but never wash them; season them with Salt and Pepper pretty high; then put them down close in a Pot, with as much Butter as you think will cover them, when melted, and bak'd very tender; then drain them perfectly dry from their Gravy, which is best done by laying them on a Cloth; then season them again, not only with Salt and Pepper, but with such a Quantity of Mace and Cloves, beaten very fine, as you see convenient, and then pot them again as close as you can; clear the Butter from your Gravy when it is cold; and when you have melted it, pour it over your Fowls. If you have not sufficient, you must clarify more; for your Butter must be at least an Inch thick over your Birds.

Most People bone their Wild-Fowl; but that Particular is entirely left to your own Option.

To

To pot Beef.

When you have cut your Meat small, let it afterwards be well beaten in a Marble Mortar, with some Butter melted for that Purpose, and two or three Anchovies, till you find your Meat mellow, and agreeable to your Palate. Thus prepared, put it close down in Pots, and pour over them a sufficient Quantity of clarified Butter. You may season your Ingredients with what Spice you please.

To pot Venison.

Take what Quantity of Venison you think proper, both the Fat and the Lean together, and spread it in a broad Pan; then stick little Lumps of Butter all over your Meat; and when you have tied some brown Paper over your Pan, send it to the Oven. When it is sufficiently bak'd, take your Meat out of the hot Liquor; drain it well, and then lay it in a Dish; as soon as it is cold, take the Skin all off, and then beat your Meat, the Fat and the Lean together, in a Marble Mortar. As to the Seasoning, use such a Quantity of Mace, Cloves, Nutmeg, Salt and Pepper, as is most agreeable to your Palate. When the Butter in which your Meat was bak'd is cold, beat a small Quantity of it in, to moisten it; then put it close down in a Pot, and pour clarified Butter over it.

Take Notice, you must beat your Ingredients till they come to a perfect Paste.

To pot Tongues in the best Manner.

Boil a dried Tongue till it is perfectly tender, and then peel it; and have a Goose and a large Fowl, both ready bon'd, to add to it; take a Quarter of an Ounce of Mace, and the same Quantity of Cloves, a large Nutmeg, and a Quarter of an Ounce of black Pepper, all beat well together; add to this a Spoonful of Salt. With this Seasoning rub your Tongue, and the Inside of your Fowl, very well; and afterwards put your Tongue into the Belly of your Fowl. In the next place, season your Goose, and put your Fowl and Tongue into the Belly of it, by which Means the latter will appear as if it was never bon'd. Lay it, thus prepared, in a Pan that will just hold it; and when you have covered it over with the best fresh Butter melted, send it to the Oven, and there

let it stand for about an Hour and an Half. When it is sufficiently bak'd, take it out of your Pan, and drain it well from the Butter. Let it lie upon a coarse Cloth till it is perfectly cold; and when your Butter is cold, take the hard Fat from the Gravy, and let it melt before the Fire. When you have put your Meat into your Pan again, pour your melted Butter over it. If you have not Butter sufficient for your Purpose, you must clarify more; for your Goose must be covered at least an Inch thick.

This will keep a great while, eat very agreeably, and appear beautiful to the Eye, when it is cut down cross-ways.

Take Notice, Before the Butter is poured on, at your last potting it, throw a little Spice over your Meat; for otherwise it will not be sufficiently seasoned.

To pot Beef like Venison.

Cut the lean Part of a Buttock of Beef into divers Pieces, of about a Pound Weight each. For the Seasoning of eight such Pieces, take four Ounces of Saltpetre, an equal Quantity of Petre-Salt, a whole Pint of white Salt, and one Ounce of Sal Prunella. When your Salts have been all beaten very fine, and you have mingled them well together, rub your Beef well with them; then let your Meat lie for four Days, but turn it at least twice every Day; then throw it into a Pan, and cover it with Pump-Water, and a small Quantity of its own Brine; then let it stand there till your Meat is as tender as a Chicken; then drain all the Gravy from it, and spread it abroad, that you may take away all the Skin and Sinews you find amongst it. When you have proceeded thus far, throw your Meat into a Marble Mortar; and after you have pounded it well, lay it in a broad Dish, and add to it three Quarters of an Ounce of Pepper, a little Salt, a Nutmeg beaten very fine, and about an Ounce of Cloves and Mace. Work this Seasoning well into your Meat; and then add to it a small Quantity of the best fresh Butter, clarified, in order to render it more moist and palatable. When you have mixed your Ingredients all well together, press them down into Pots, as close as possible, and set them to the Mouth of the Oven, that the Meat may settle the better; then pour over it clarified Butter about two Inches thick. As soon as your
Butter

Butter is cold, cover your Pots with white Paper, and see them by for Use, as Occasion offers.

To pot Cheshire Cheese.

Put three Pounds of the best Sort into a Mortar, and add to it about half a Pound of the best fresh Butter you can procure; then pound them together; and as you are beating them, pour in gradually a Gill of Sack, with about half an Ounce of Mace, beat as fine as Powder, in it. When your Ingredients are all well mingled together, press them as close as you can into an earthen Pot; then, when you have poured over it a sufficient Quantity of clarified Butter, set it by for Use in a cool Place. Cheshire Cheese, thus prepared, is preferable to any Cream Cheese whatsoever.

To collar Beef.

Strip the Skin off a thin Piece of the Flank, and then beat your Meat well with a Rolling-Pin. Have in Readiness a Quart of Petre-Salt, that has been dissolved in five Quarts of Pump-Water, and strained, and throw your Meat into it: There let it lie for five or six Days; but take care to turn it every now and then. When it is thus far prepared, take a Quarter of an Ounce of Cloves, a small Quantity of Mace, with a little Pepper, and a whole Nutmeg, all beaten well together; add to this a Handful of Thyme, that has been stript of the Stalks. When you have taken your Meat out of the Brine, strew your Seasoning all over it; over that lay on the Skin that you had stript off, and roll up your Meat in it as close as possible; then tie it hard with coarse Tape, and put it in a deep Pot; and when you have added to it a Pint of Claret, send it to the Oven, and let it be well bak'd.

To collar a Pig, or a Breast of Veal.

Bone your Veal, or your Pig; then with a small Quantity of Salt, Cloves, and Mace, that have been beaten fine, a Bunch of sweet Herbs, together with some Parsley, Pennyroyal, and Sage, shred as fine as possible, season the Inside of your Meat; then roll it up in the same Manner as you would Brawn; bind it close with narrow Tape, and then tie a Cloth about it; and boil it in as much Vinegar as Water, till it is perfectly tender; but before you put it in, and before the Water

boils, throw into your Water a small Quantity of Salt, Pepper, Cloves, and Mace, all whole. When you find it is enough, take your Collar out of the Liquor; and when both are quite cold, take the Cloth off with which you boiled your Collar, and pour the Liquor over it; when you have covered it close, set it by for Use, as Occasion offers. If your Pickle should happen, in any Degree, to prove faulty, strain it first through a coarse Cloth; and after you have boiled and skimmed it, pour it over your Collar again, but not till it is cold.

Take Notice, you must wash your Collar, and wipe it dry, as also your Pan, before you strain your Pickle; and when you have boiled it, strain it again; and when you have poured it, as above directed, upon your Collar, cover it up very close.

To collar Salmon.

Take a large Piece of Salmon, with the Tail; cut the latter off, and when you have washed the other well, take a Cloth and wipe it very dry; after that, wash it all over with the Yolks of Eggs; put thereto what Quantity you think proper of Oysters only parboiled, the Tail of a Lobster or two, the Yolks of three or four Eggs that have been boiled hard, half a Dozen Anchovies, a Bunch of sweet Herbs that have been chopp'd small, some grated Bread, together with a little Salt, Pepper, Nutmeg, Mace, and Cloves, that have been beaten fine: Let all these Ingredients be worked together with the Yolks of Eggs, and lay it all over the fleshy Part; then roll it up into a Collar, and bind it up with some coarse Tape; then let it be boiled in Water, and some Vinegar, and throw into it a small Quantity of Salt. Take care that your Liquor is boiling-hot before you put in your Collar. When you find your Liquor boils, throw into it a Handful of sweet Herbs, a little sliced Ginger, and a Nutmeg, at the same Time with your Collar. In about two Hours it will be enough; then take it up, and put it into your Souling-Pan; and when the Pickle is cold, put it upon your Salmon, which must stand in it till you make use of it. If you propose to pot your Salmon after it is boiled, you must pour some clarified Butter over it; and take care that

that the Butter you make use of for that Purpose be the best you can purchase.

To pickle Pork.

When you have boned your Pork, cut it into Pieces of a proper Size for the Pan you propose to lay it in: rub each Piece well with Saltpetre, in the first Place; and after that, with common Salt and Bay Salt mixed together, in equal Proportions. When you have laid a proper Quantity of common Salt at the Bottom of your Pan or Tub, cover each Piece of your Meat likewise with the same Salt. After you have laid one Piece upon another, as close as conveniently you can, fill up the hollow Places on the Sides with Salt likewise. When you find the Salt that lay on the Top of your Meat begins to melt away, strew on more; then spread a coarse Cloth over your Tub or Pan wherein your Meat is laid, and a Board over that; and in order to keep that as close as possible, lay any Thing that is weighty upon it. If your Meat be thus ordered, and thus kept close, it will be ready for Use, and be perfectly good the whole Year round.

A Pickle for Pork that is proposed to be eaten in a Week or ten Days Time.

When you have boiled one Pound of Bay-Salt, the same Quantity of coarse Sugar, and six Ounces of Saltpetre, in two Gallons of Pump-Water, as long as you think proper, take your Liquor off the Fire, and when it is cold, skim it. You may cut your Pork into Pieces of any Size you think proper; but lay it as close as you can, and pour the Liquor over it. Lay a Board over your Pan, with a Weight upon it, that as little Air as possible may get to it; and it will be fit for Use in a Week or ten Days Time. In case you find your Pickle begins to spoil, let it be boiled over again, and skimmed; and when it is cold, pour it over your Meat once more.

To make Hams of Mutton, Beef, Veal, or Pork.

To make Hams of Beef.

CUT the Leg of a small, but fat Ox, Ham Fashion; then take an Ounce of Saltpetre, an Ounce of Bay-Salt,

Salt, one Pound of common Salt, and the same Quantity of the coarsest Sugar, if your Meat is but about fourteen or fifteen Pounds Weight; but if you pickle the whole Quarter, you must add Seasoning in Proportion. Rub your Meat with half the Ingredients above-mentioned; take care to have it turned once a-Day at least, and well basted with the Pickle for a Month at least successively. When you take it out, roll it in Saw-Dust or Bran; then hang it up in a Chimney-Corner where Wood is daily burnt, in order to be smok'd: There let it hang for a Month: After that, take it down, and dispose of it in any dry Place you think proper, so it be not too hot, and keep it for Use as Occasion offers. You may boil any large Piece of it, if you think proper; but the best Way of dressing it is to cut it into Rashers, and broil it, as you would Bacon, with poach'd Eggs. If you keep any Part of it that has been boiled till it is cold, it eats agreeably enough, and will shiver like *Dutch Beef*.

The same Pickle will serve afterwards, if you think proper, for a thick Briscuit of Beef; but you must let it lie for a Month in it, and rub it in the Pickle every Day. When you have boiled your Meat, thus prepared, till it is perfectly tender, let it hang up in a dry Place; and when cold, and cut in Slices, it makes a very agreeable Side-Dish for Supper.

Take Notice, A Shoulder of Mutton, laid for a Week or ten Days in this Pickle, and afterwards Wood-smok'd for three or four Days, makes a very good Dish, when boiled with Cabbage.

To make Hams of Mutton.

Cut a Hind-Quarter of Mutton Ham-Fashion; then take one Pound of coarse Sugar, one Pound of common Salt, and one Ounce only of Saltpetre. When these are all well mixed, rub your Ham well with them; then lay it, with the Skin downwards, in a Tray, and baste it for about fourteen Days successively; after that, roll it in the Saw-Dust, and hang it up to dry in a Chimney-Corner where Wood-Firing is principally used, for the same Number of Days; then boil it, and let it hang in a dry Place, to be cut off in Rashers like Bacon, as Occasion offers.

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This eats deliciously broiled, though but very indifferently in case it is boiled.

To make a Ham of a Leg of Pork.

Cut a Hind Quarter of the best Pork you can get Ham-Fashion; then take one Pound of coarse Sugar, one Pound of common Salt, and one Ounce only of Saltpetre. When these are all well mingled together, rub your Ham with them; let your Pork lie in this Pickle for a Month at least; but take care to turn it and baste it well every Day; then hang it up in a Chimney-Corner, where it may be Wood-smoak'd, but have no Heat come to it, as we have before directed, in regard to Beef Hams. If you propose to keep it for some considerable Time, hang it up for six Weeks, or two Months, in some damp Place, by which Means it will become mouldy; for it will eat the finer and shorter for it. You must never lay it in Water till you intend to boil it; and then make use of a Copper, if you have one, and not a Pot. Let it lie four or five Hours in the Water before it boils; and till it does, skim your Copper every now and then. If your Hams be but small, an Hour and an Half's boiling will be sufficient. If a large one, let it boil two Hours at least. Take your Ham up about half an Hour before you propose to serve up your Dinner. When you have taken off the Skin, throw some Raspings that have been finely sifted all over it; then take a large Salamander, if you have one, or otherwise a Fire-Shovel that is red hot, and hold over the Raspings; and when your Dinner is ready, sift a few more of your Raspings all over your Dish; then lay your Ham into it, and with your Finger make such Figures all round the Edge of the Dish as your Fancy shall direct you. Take care that your Ham has Plenty of Water always to boil in, and keep skimming your Pot or Copper till your Water boils; and let it not boil till your Ham has been in it for four Hours at least.

After your Ham is boiled, your Pickle will be very fit for Tongues to be laid into it for a Fortnight together, and to be hung up for a Fortnight afterwards in order to be Wood-smoak'd.

One Reason why *Yorkshire* Hams are preferable to most

in *London*, is, because their Salt is larger and clearer, and gives their Meat a finer Flavour.

To make Bacon.

Take off all the Inside Fat of a Side of Pork, and lay it on a Dresher, or any long Board, that the Blood may drain from it: Rub it well on both Sides with the best common Salt, and let it lie so for a Week; then take a Quarter of a Pound of Saltpetre, a Pint of Bay-Salt, a Quarter of a Peck of common Salt, and two Pounds of coarse Sugar, all beaten fine together. Rub your Pork well with the above-mentioned Ingredients, in a Pan that will retain the Pickle, and then lay it with the skinny Side downwards. Let it be basted with the Pickle every Day for a Fortnight successively. After that, hang it up in a Chimney-Corner, in order to be Wood-smoak'd, as you would Beef. Take care to hang it so as no Heat can come to it, tho' in a dry Place. Take Notice, that neither your Bacon nor your Hams should ever touch the Wall, or any Thing else.

Before you put it into your Pickle, wipe off all the old Salt. Never keep either Hams or Bacon in a hot Kitchen; for it makes them rusty.

INSTRUCTIONS *in regard to Pickling.*

To pickle Walnuts black.

LAY such Nuts as are at their full Growth, but not hard, in Salt and Water for two Days, and then shift them into fresh Water; and there let them lie for two Days longer; and after you have shifted once more, and they have lain in that last Water three Days longer, then deposit them into a Pot, or Jar, in which you propose to pickle them. Put a large Onion stuck with Cloves into your Jar, when it is half full. To a Hundred of your Nuts you must throw in half an Ounce of black Pepper, the same Quantity of All-Spice, half a Dozen Bay-Leaves, a Stick of Horse-Radish, a Quarter of an Ounce of Mace, and a Pint of Mustard-Seed; then fill your Pot, and have some Vinegar ready boiled at Hand to pour over your Nuts. Cover them with a Plate, and let them stand till they are quite cold; then tie them down with a Bladder and a Piece of Leather; and

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in three Months, or less, they will be fit for Use. If you have any remaining the next Year, boil your Vinegar up again, and take the Scum off as it rises. As soon as it is cold, pour it over your Nuts. You may add what fresh Vinegar to it you think proper.

To pickle Walnuts white.

Get as large Nuts as you can, some short Time before the Shell begins to turn; then pare them very thin, till the White is visible; and as you pare them, throw them, with a Handful of Salt, into Spring-Water; there let them lie for about six Hours, and cover them with a thin Board, in order to keep them under the Water all the Time. After that, set your Stew-Pan, with clean Spring-Water in it, over a Charcoal Fire; and having taken your Nuts from their first Water, throw them into this: let them simmer, but not boil, for five or six Minutes; then have ready prepared a Pan of Spring-Water, that has had a Handful of white Salt thrown into it. Take care to stir it till the Salt is all dissolved; then take your Nuts out of your Stew-Pan, and throw them into the cold Water, so salted as before-mentioned. When they have stood a Quarter of an Hour, cover them with a Board as before; for if they are suffered to rise above the Water, they will turn black. After this, take them up, and lay them on one Cloth, and cover them with another, in order to dry them; then take a soft Cloth, and wipe them very carefully; then put them into your Jar, or Bottle, with a Nutmeg sliced thin, and a few Blades of Mace. Let your Spice be duly mixed amongst your Nuts, and then pour over them a sufficient Quantity of distilled Vinegar. When your Bottle, or Jar, is full of Nuts, pour some melted Mutton Fat over them, and then tie a Bladder and a Piece of Leather over the Mouth of your Bottle, or Jar, that no Air may get to them.

To pickle Walnuts green.

Get the largest and clearest Nuts you possibly can; and when you have pared them very thin, throw them into a Pail or Tub of cold Spring-Water, that has a Pound of Bay-Salt well stirred and dissolved in it. Let your Nuts lie in that Pickle about four and twenty Hours; then take them out, and put them either into

a Glafs Bottle or Stone Jar; and between each Layer of Walnuts have a Layer of Vine-Leaves; and then fill up your Vessel with cold Vinegar. When they have stood all Night, pour that Vinegar from them the next Morning into a Copper Skillet, and boil up in it a Pound of Bay-Salt; then pour that hot Liquor over your Nuts, and let them stand close tied up with a Woollen Cloth, for about a Week, without opening them. Afterwards pour off that Liquor, and with a Piece of Flannel rub your Nuts perfectly dry; then throw them into your Jar or Glafs again, with Vine-Leaves, as above directed; and then pour to them a sufficient Quantity of boiled fresh Vinegar. Into each Gallon of your Vinegar that you put into your Vessel, put a Quarter of an Ounce of Mace, the same Quantity of Cloves, some whole black Pepper, and *Ordinal* Pepper, four large Races of Ginger, and a sliced Nutmeg. When you have poured your Vinegar boiling hot upon your Nuts, take a Woollen Cloth and cover them close. Let them stand without opening for three or four Days successively; then observe the same Method three or four Times. After they are thus managed, add to them a large Stick of Horseradish sliced, and a Pint of Mustard-Seed; and then tie the Mouth of your Vessel close with a Bladder, and a Piece of Leather over that. They will be fit for eating in about a Fortnight. Stick a large Onion full of Cloves, and lay it in the Middle of your Jar. If you propose to keep them by you, you must not boil your Vinegar; but in that Case they must lie six Months before they are fit for Use.

To pickle Gerkins, or Small Cucumbers.

Put what Quantity of these Gerkins into a Stone Jar you think proper, and as much Spring Water as will cover them. To every Gallon of Water put as much Salt as will make it bear an Egg; let it boil for a few Minutes over the Fire; then pour your hot Liquor over your Gerkins, and cover them with a Woollen Cloth, and lay a Board or a Pewter-Plate over the Cloth. When you have tied them down close, let them stand for four and twenty Hours; after that, take them out, and lay them on one Cloth, and another over them, in order to dry them. When they are as dry as is requisite,
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put them into your Jar, that has first been wiped with a clean Cloth ; then add to them a small Quantity of Dill and Fennel. To every three Quarts of Vinegar put one Quart of Spring-Water, till you find you have Liquor enough to cover your Gerkins ; you may add to your Pickle a small Quantity of Bay-Salt and common Salt, mixed together. To each Gallon of Pickle, put a Quarter of an Ounce of Cloves, the same Quantity of Mace and whole Pepper, a large Race of sliced Ginger, and a Nutmeg cut in Quarters. Let all these boil together in a Copper Pot, and then pour them over your Gerkins. Cover them close, and let them stand two days ; then boil your Pickle a second Time, and pour it over your Gerkins, as you did before. Take the same Method a third Time. As soon as they are cold, cover them with a Bladder first, and a Piece of Leather over that.

Take particular Notice, Your Gerkins must always be kept close covered ; and when you want any for Use, take them out with a Spoon proper for that Purpose.

Observe, You must put your Spice into your Jar with your Gerkins, and boil nothing but your Vinegar, Water, and Salt, to pour over them. If Spice be boiled amongst any Pickle, it not only loses its fine Flavour, but spoils the Pickle.

To pickle Large Cucumbers in Slices.

Slice your large Cucumbers, before they are too ripe, into a Pewter Dish, about the Thickness of a Crown-Piece. Slice two large Onions thin to each Dozen of Cucumbers you make use of, till you have filled your Dish. Strew a Handful of common Salt between every Layer ; then cover them with another Pewter Dish, and let them stand four and twenty Hours ; after that, drain them well in a Cullender ; then put them into a Stone-Jar, and pour in as much White Wine Vinegar to them as will cover them. When they have stood thus covered for four or five Hours, pour the Vinegar from them into a Stew-Pan, and boil it up with a little Salt first thrown into it. When you have put a large Race of sliced Ginger, and an equal Quantity of whole Pepper and Mace, as much as you think proper, to your Cucumbers, pour your Vinegar that is boiling-hot upon them. First cover them close, and when they are quite cold,

cold, tie them down. In three or four Days Time your Cucumbers will be fit to eat.

To pickle Asparagus.

Cut off the white Ends from the largest Asparagus you can purchase at Market, and wash the green Ends first in Spring-Water, and then let them lie for three or four Days in another clean Water; then have ready by you a large Stew-Pan full of Spring-Water, with a Handful of Salt dissolved in it, and set it upon the Fire. You must put your Grasse in loose, and not tied up, and the fewer at a Time the better, lest you should break the Heads; but not before your Liquor boils. When they are just scalded, take them out, and lay them on a Cloth to cool.

As to your Pickle for them, put one Quart of Spring-Water to a Gallon of Vinegar, and throw into them a Handful of Bay-Salt. When they have boiled as long as you think sufficient, put your Asparagus into your Jar. To a Gallon of Pickle add a Quarter of an Ounce of Mace, the same Quantity of whole Pepper, with two Nutmegs, and pour the Pickle hot over them. Let them be well covered with a Linen Cloth folded several Times, and let them stand for a Week; then boil your Pickle, and let them stand for another Week. Boil the Pickle again, and pour it hot upon your Asparagus, as before directed. When they are perfectly cold, cover the Mouth of your Jar close with a Bladder first, and then a Leather over it.

To pickle French Beans.

Observe the same Method here as is before prescribed for the pickling of your Gerkins.

To pickle Peaches.

Take your Fruit when they are full grown, but some short Time before they begin to ripen; take care that none of them are any ways bruised; then take as much Spring-Water as you imagine will cover them; make it so salt, with an equal Quantity of Bay and common Salt well mixed together, that it will bear an Egg; then lay your Peaches into your Pickle, and cover them with a Trencher, or thin Board, to keep them under the Water. When they have stood in this Pickle for about three Days, take them out, and wipe them very tenderly with

a fine soft Cloth, and lay them down into your Jar, Glafs, or other Veffel proper for the Purpofe; then pour over them as much White-Wine Vinegar as will fill your Jar or Glafs. To each Gallon put a Pint of the beft Mustard, three or four Heads of Garlick, half an Ounce of Cloves, Mace, and Nutmeg, and a confiderable Quantity of Ginger fliced. When your Pickle is well mingled together, pour it over your Peaches. Clofe the Mouth of your Jar or Glafs with a Bladder firft, and then a thin Leather tied faft. In about two Months they will be fit to eat.

Take Notice, That white Plums, Nectarines, and Apricots, may be pickled the fame Way; and that as thefe ftrong Pickles will wafte in the Keeping, they muft be fupplied from Time to Time with cold Vinegar.

To pickle Colliflowers.

Pull the fineft and largeft you can buy into fmall Pieces; let the fmall Leaves which grow in the Flowers be picked clean from them; then fet a Stew-Pan with Spring Water in it upon the Fire; and as foon as it boils, throw in your Flowers, together with a Handful of white Salt; but you muft not let them boil above a Minute. When you have taken them out, lay them upon one Cloth, and cover them with another; and let them lie till they are quite cold. Have in Readinefs fome wide mouth'd Bottles proper for your Purpofe, and put to your Flowers three or four Blades of Mace, and a Nutmeg fliced, into each Bottle, which muft be filled up with diftilled Vinegar. Cover the Tops of your Bottles with Mutton-Fat firft, then with a Bladder, and a Piece of Leather over that. Don't open them till they have flood at leaft a Month or fix Weeks.

In cafe you find your Pickle, when you open your Bottles, to have a fweetifh Tafte, as fometimes it will have, you muft pour off the Liquor they are in, and put in frefh Vinegar in its Stead. As to your Spices, they will be as fit for Ufe as ever, and therefore require no additional Supply. They will be fit to eat in about a Fortnight or three Weeks.

Take Notice, You muft throw them out of boiling Water into that which is cold, and then dry them.

To

To pickle Beet-Root.

Boil your Roots in Spring-Water till they are perfectly tender; then peel them with a Cloth, and lay them into a Pot, or Jar. To two Quarts of Water add three Quarts of Vinegar; and if that will not be sufficient to cover your Roots, you must add more Liquor in the same Proportion. Put your Vinegar, thus mixed with Water, into a Pan, and add to it as much Salt as you think proper; and then keep stirring it till all your Salt is perfectly dissolved; then put your Pickle upon your Roots, and cover the Mouth of your Jar with a Bladder, and a Leather tied over that.

Take Notice, Your Pickle must not be boiled.

To pickle Onions.

Take what Quantity of Onions you think proper, that are sufficiently dry, and not bigger than a common Walnut; but most chuse such as are much smaller. Take nothing off from them but their outward dry Coat; then boil them till they are tender in one Water only; then drain them through a Cullender, and let them lie there till they are cold; after that, strip off their outward Skin till they look perfectly white, and then dry them with a fine soft Linen-Cloth. In the next place, put them into wide-mouth'd Bottles fit for the Purpose, and throw into each Bottle about half a Dozen Bay-Leaves. If your Bottle holds a Quart of Onions, you must put to them two large Races of Ginger sliced, and a Quarter of an Ounce of Mace; then boil two Ounces of Bay Salt in one Quart of Vinegar, in Proportion, be the Quantity more or less; as the Skim rises take it off, and then let your Liquor stand till it is cold; and then pour it into your Glasses. Cover the Mouths of your Bottles with a Bladder that has been dipped in Vinegar, and tie it down.

Observe, as you find your Pickle wastes, you must fill up your Bottles with cold Vinegar.

To pickle Mushrooms white.

Cut and prime your small Buttons at the Bottom; wash them in two or three Waters with a Piece of Flannel. Have in Readiness a Stew-Pan on the Fire with some Spring-Water that has had a Handful of common Salt thrown into it; and as soon as it boils, put in your Buttons.

Buttons. When they have boiled about three or four Minutes, take them off the Fire, and throw them into a Cullender; from thence spread them as quick as you can upon one Linen Cloth, and cover them with another.

To make your Pickle for them, observe the following Directions.

Put a Gallon of the best Vinegar into a cold Still, and keep the Top of it covered with a wet Cloth. To each Gallon put a Quarter of a Pound of Mace, a Quarter of an Ounce of Cloves, a Nutmeg cut into Quarters, and half a Pound of Bay-Salt. When you find the Cloth with which you covered the Top of your Still begins to be dry, take it off, and put on another that is wet. Take care that the Fire in your Still be not too large, for fear you should burn the Bottom of it. You may draw it till you taste the Acid, but no longer. Have in Readiness several Wide mouthed Bottles; and as you put in your Mushrooms, now and then mix a Blade or two of Mace, and some Nutmeg sliced amongst them; then fill your Bottles with your Pickle. If you pour over them some melted Mutton-Fat, that has been well strained, it will keep them better than Oil itself would.

To pickle Fennel.

Throw a Handful of Salt into some Spring Water, and set it on the Fire. When it boils, have your Fennel ready tied up in little Bunches, and just give them a gentle Scald in your boiling Water; then take them off, and lay them on a Cloth to dry. When they are cold, put them into proper Glasses, with only a little Nutmeg and Mace; and fill up your Bottles with cold Vinegar. Lay a Piece of green Fennel over the Mouth of each Bottle, and then a Bladder, and a Piece of Leather over that.

To pickle Barberries.

Take a Gallon, more or less, of White-Wine Vinegar, and add to it the same Quantity of Water. Put half a Pound of Sixpenny-Sugar, into each Quart of this Pickle, and the worst of your Barberries; but put your best into Glasses. Let your best Barberries be boiled in your Pickle; and as soon as you find the Skim arises, take it off clean. Let your Liquor boil till it is of a
fine

fine Colour, and let it stand till it is cold; then strain it through a Cloth, and wring it hard, in order to get all the Colour out of your Barberries as you can. When it has stood long enough to cool and settle, pour it clear into your Glasses amongst your best Barberries. Boil a little Fennel in a little of the Pickle, and when cold, put a Piece of it upon the Top of each Glass, and cover it close with a Bladder, and a Bit of Leather over that.

To every half Pound of Sugar you use, you must put a Quarter of a Pound of white Salt.

Take Notice, Red Currants may be pickled the same Way, and will eat very agreeably.

To pickle Oysters.

Take any Quantity you think proper of the best Oysters you can get, and save the Liquor in some proper Pan when you open them. Put them all but the black Verge, which must be cut off, into their own Liquor, and boil them in a proper Kettle, with their Liquor, for about half an Hour, over a gentle Fire; and as you find the Scum arises, take it off clean. As soon as you think they are enough, take them out; and when you have strained the Liquor through a fine Cloth, put your Oysters into it again: After that, take about one Pint of the hot Liquor, and put half an Ounce of Cloves, and three Quarters of an Ounce of Mace, into it. Give it a Boil, and pour it over your Oysters, stirring at the same Time the Spices well amongst them: Add thereto one Spoonful of Salt, a Quarter of an Ounce of whole Pepper, and three Quarters of a Pint of the best White-Wine Vinegar. Let them stand afterwards till they are cold; then put your Oysters up into a Barrel, which must be filled with the Liquor, and let them stand for a Time to settle. They will soon be fit to eat; but if you have a Mind to keep them, you may put them into Stone Jars. Take Notice, Before you cover the Mouths of your Jars with a Bladder and Leather, your Oysters and Ingredients must be quite cold.

Observe, Cockles and Mussels may be pickled much after the same Manner; with this small Difference, however, as the former are small, you must have at least two Quarts to this Spice; neither have you Occasion to pick any thing off them. You must have two Quarts likewise

wife to the latter; but you must take great Care, in the first place, to pick out the Crab, that sometimes is found under the Tongue, and the little Fuz which grows at the Root of it.

Your Mussels, as well as Cockles, must be washed in divers Waters, in order to clear them from the Grit; then put them into a Stew-Pan by themselves; let them be covered up close; and when they are open, pick them out of their Shells, and strain their Liquor.

To pickle Artichoak Bottoms.

When you have boiled your Artichoaks so long as that you can pull the Leaves off with Ease, take the Choaks off, and cut them from the Stalks; but take care that your Knife does not touch the Top. Let them be thrown into Salt and Water, and let them be there for about an Hour: then take them out, and let them drain upon a Cloth; when dry, put them into wide-mouth'd Glasses; but take care to put between them a little sliced Nutmeg, and a small Quantity of Mace; then fill your Glasses up, either with distilled Vinegar, or Sugar-Vinegar and Spring-Water. Let them be covered over with tried Mutton-Fat, and tie them down with a Bladder, and a Piece of Leather over it.

To pickle Samphire.

Lay what Quantity you think proper of such Samphire as is green, in a clean Pan, and (after you have thrown two or three Handfuls of Salt over it) cover it with Spring-Water. When it has lain four and twenty Hours, put it into a Brass Saucepan, that has been well cleaned; and when you have thrown into it one Handful only of Salt, cover it with the best Vinegar. Cover your Saucepan close, and set it over a gentle Fire; let it stand no longer than it is just crisp and green; for it would be perfectly spoiled, should it stand till it is soft. As soon as you have taken it off the Fire, pour it into your Pickling-Pot, and take care to cover it close. When it is cold, cover the Mouth of your Pot with a Bladder, and a Piece of Leather over that; and when you have tied it fast, set it by for Use as Occasion offers.

Take Notice, Your Samphire will keep all the Year round, if you throw it into a very strong Brine of Salt
and

and Water; and throw it, some short Time before you use it, into a proper Quantity of the best Vinegar.

To pickle Elder Roots.

Take the largest and youngest Elder-Roots you can get, about the Middle of *May*, which is the Time for their putting out. The middle Stalks are the best, and the most tender. Peel off the Skin that covers them; and when you have steeped them for about four and twenty Hours in a very strong Brine of Salt and Water, dry them, Piece by Piece, in a clean Cloth. Have your Pickle in Readiness, which must be made of Half Beer, and Half White-Wine Vinegar. To each Quart, let the Quantity be what it will, put an Ounce of Pepper, either white or red, as you think most proper, with some few Corns of *Jamaica* Pepper; and add thereto a small Quantity of Mace, and an Ounce of sliced Ginger. When you have boiled your Spice in your Pickle, pour it directly upon your Shoots; and when you have stopp'd them up close, which must be done that very Instant, set your Jar for two Hours before the Fire, keeping it frequently turned. This is as good a Way for making Pickles green as any can be prescribed: but if you don't approve of it, instead thereof, you may boil your Pickle several Times, and pour it hot upon your Shoots, which will answer the same End.

Take Notice, In case your Pickle be made of the Sugar-Vinegar, one Half must be Spring-Water.

To pickle Red Cabbage.

When you have sliced your Cabbage very thin, put as much Salt and Vinegar to it as you think requisite, and an Ounce of All-pice, cold. Cover it close, and keep it for Use as Occasion offers. Though some People are fond of this Cabbage; yet, for the Generality, it is kept for no other Purpose than for the Garnishing of Dishes.

GENERAL RULES *to be observed in regard to all Kinds of Pickles.*

FOR all Sorts that require a hot Pickle to them, make use of Stone-Jars, or Glass-Bottles, with wide Mouths. It is true, they are somewhat dearer than earthen

earthen Vessels; but then the first Charge is the best; for they will not only last much longer, but will keep your Pickles much better; since Vinegar and Salt will soon penetrate through the latter, when they will no Ways affect the former.

N. B. You should always tie a small Wooden Spoon, with Holes in it, to each of your Jars; for you will spoil them, if you take them out with your Fingers.

INSTRUCTIONS *for making of various Kinds of Cakes, Gingerbread, Biscuits, Mackaroons, Wigs, and Buns.*

To make a rich Cake, and how to Ice it when made.

WORK six Pounds of the best fresh Butter to a Cream with your Hands, in the first place; then put in the following Ingredients, *viz.* four Pounds of well dried and sifted Flour, and seven Pounds of Currants, both wash'd and rubb'd; two Pounds of blanch'd Almonds, beaten fine with Orange-Flower Water and Sack; add to this four Pounds of Eggs, with only one Half of the Whites, three Pounds of double-refined Sugar, that has been well beaten and sifted; as also a small Quantity of Mace, Cloves, and Cinnamon, in equal Proportions; about a Quarter of a Pound of each will be sufficient; three large Nutmegs beaten as fine as possible, a small Quantity of Ginger, half a Pint of the best *French* Brandy, and the same Quantity of Sack. As to your Sweetmeats, you may put in more or less, as you think proper; but they must be Orange, Lemon, and Citron, and these in equal Proportions.

In the Operation, observe the following Method: When you have worked your Butter to a Cream, as above directed, then throw in your Sugar, and mix it well together; take care that your Eggs be well beaten, and strain it through a Sieve. When you have worked in your Almonds, put in your Eggs, and beat them all together till they are thick, and look white; then put in your Brandy, Sack, and Spices. Shake your Flour in gradually; and when your Oven is duly prepared, put in your Currants and Sweetmeats as you put it in your Hoop.

Hoop. Your Oven must be a quick one, and your Cake must stand in it for four Hours at least.

Take Notice, That all the Time you are mixing of it, you must keep beating it with your Hands; and your Currants must be set for some Time before the Fire, in order to their being put warm into your Cake. Such a rich Cake as this will bake better in two Hoops than one.

In order to ice it, take the Whites of four and twenty Eggs, and one Pound of double-refined Sugar, well beaten and sifted fine; then let both be mingled well together in a deep Earthen Pan, and whisked for two or three Hours successively, till it is thick and looks white; then, with a Bunch of Feathers, spread your Ingredients all over the Top and Sides of your Cake. Set it before a good clear Fire, but at a proper Distance, and keep constantly turning it, for fear its Colour should be changed. A cool Oven, however, is best for this Purpose, and it will harden there in about an Hour's Time. When your Iceing is made, you may perfume with whatever you think proper.

To make a rich Seed-Cake.

Take, in the first place, four Pounds of the finest Flour, and three Pounds of double-refined Sugar, that has been well beaten and sifted; when you have mixed them well together, let them dry by the Fire, till your other Materials are duly prepared. In the next place, take four Pounds of the best fresh Butter, and beat it till it is as soft as Cream; then beat three Dozen of Eggs, but put near one Half of the Whites away; your Eggs must be strained off from the Træds, and beaten up with your Butter, till it appears like Butter. Add to this five or six Spoonfuls of Orange Flower, or Rose-Water, and beat it over again; then take your Flour and Sugar, together with six Ounces of Carraway-Seeds, which must be strewed in gradually, and beaten up for two Hours without Intermillion; you may perfume it as you please, either with the Tincture of Ambergrease or Cinnamon. When you have buttered your Hoop, you must put it into a moderate Oven, and let it stand there for three Hours, or better.

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In the beating of your Butter, you must observe this general Rule, *viz.* It must be done with a cool Hand, and always one Way, in a deep Dish.

To make a less expensive Seed-Cake.

Take one Pound of Butter, and beat it one Way only, with your Hand, in a deep Earthen Pan, till it is like a fine thick Cream; then have in Readiness about a Dozen Eggs; put Half the Whites away; let these be well beaten, and beaten up likewise with the Butter, a Pound of Flour, a Pound of Sugar, and what Quantity of Carraway-Seeds you think proper. Let all these be beaten, either with your Hand, or a large Wooden Spoon, for an Hour together; butter your Pan before you put in your Ingredients, and then put it into a quick Oven, and there let it stand for about an Hour, and it will be sufficiently bak'd.

If you think proper, for a Change, you may throw into your Ingredients a Pound of Currants, that have been well wash'd and pick'd.

Another Way.

Put a Pound and an Half of Butter, and a Pint of New Milk, into a Saucepan, and set them over the Fire. Have in Readiness half a Peck of Flour, that has had a Pound of Sugar and half an Ounce of All-Spice, beaten very fine, well mingled with it. When the Butter is perfectly melted, pour the Milk and Butter into the Middle of your Flour, and at the same time add half a Pint of good Ale-Yeast; and then work all your Ingredients up like a Paste. Some short Time before you send it to the Oven, set it before the Fire, that it may rise. When you have put what Currants, or Carraway-Seeds, into it you think proper, let your Cake be bak'd in a quick Oven. This Quantity will be sufficient for two Cakes. They will require about an Hour and an Half's Baking, or something better.

To make a Butter-Cake.

Take a Dish of the best fresh Butter, and beat it with your Hands like Cream; two Pounds of Loaf-Sugar beat very fine, three Pounds of Flour that has been well dried; mix these well with your Butter; take two Dozen of Eggs, leaving out half the Whites; and let them all be well beaten together for an Hour. Put in, before
it

it goes to the Oven, a Nutmeg that has been beaten fine, a Quarter of an Ounce of Mace, what Quantity of Currants or Seeds you think proper, and a small Glass either of Brandy or Sack.

To make a fine Saffron or Seed-Cake.

Take a Quarter of a Peck of Flour, a Pound and an Half of the best fresh Butter, six Eggs that have been well beaten, three Ounces of Carraway-Seeds, one Quarter of an Ounce of Cloves and Mace beat fine together; add to this one Pennyworth only of beaten Cinnamon, a Pennyworth of Rose-Water, a Pennyworth of Saffron, one Pound of Sugar, a Quart of Milk, and a Pint and an Half of Yeast; let all these Ingredients be lightly mingled together with your Hands in the following Manner: First boil your Milk and Butter; then skim off the Butter, and mix that and some small Part of the Milk with your Flour. Let your Yeast be stirred into the Remainder, and, when strained, let it be mingled with your Flour; then put in your Seeds and Spices, your Rose-Water, and Tincture of Saffron; and add to them your Sugar and Eggs. Let all be beaten up with your Hand lightly together, and then set it either in a Hoop or a Pan, well buttered, in a quick Oven. It will require an Hour and a Half at least to bake it well.

To make Gingerbread-Cakes.

Take one Pound of Butter, and one Pound of Sugar, and rub them well into three Pounds of Flour; add thereto two Ounces of beaten Ginger, and a large Nutmeg that has been grated. To these Ingredients put one Pound of Treacle, and one Quarter of a Pint of Cream, made warm together; and when your Bread is stiff, roll it out, and make it up into thin Cakes, or small Nuts, as you like them best. They must be bak'd on Tin Plates, and in a slack Oven.

To make Cakes in the Portuguese Manner.

Take a Pound of double-refined Sugar, well beaten and sifted fine, and mingle it with a Pound of fine Flour; then rub into it a Pound of the best fresh Butter you can get, till it is as thick as grated white Bread; then add thereto ten Eggs, well worked up with a Whisk, two Spoonfuls of Rose-Water, and the same Quantity of Sack; after this, throw into it eight Ounces of Currants well

well wash'd and pick'd, and let all be well mingled together. Put your Ingredients, thus prepared, into little Tin Pans, well buttered; but take care that they are not more than one Half full, and then send them to the Oven.

These Cakes, in case you put no Currants in them, will keep good for six Months together; and then, instead of Flour, make use of a Pound of Almonds blanch'd and beat up with Rose Water, as above directed: And these are looked upon to be the better Sort of the two.

To make a very good Cake.

Take one Pound of Sugar, half an Ounce of Mace, and the same Quantity of Nutmeg, both beaten fine, and mix them well in five Pounds of Flour that has been well dried; then take two Dozen of Eggs, and leave out only one fourth Part of the Whites; when you have beat them well, put them, together with a Pint of Ale-Yeast, into your Flour; in the next place, take two Pounds and an Half of the best fresh Butter you can get, and three Half-Pints of Cream; set your Cream and Butter over the Fire, till the Butter is all dissolved; then let it stand till it is only about Blood-warm, before you put it into your Flour; when you have let it stand about an Hour before the Fire, in order to make it rise, put into it seven Pounds of Currants, that have been well soaked in half a Pint of Brandy, and three Quarters of a Pound of candied Peels. Send it to the Oven, and there let it stand for about an Hour and an Half. If you put into your Flour two Pounds of Raisins well chopped, and a Quarter of Sack, it will be a great Improvement to your Cake. When you put the Raisins and Currants into your Flour, you must bake it in a Hoop.

To make Gingerbread.

Take two Ounces of Ginger, a Quarter of an Ounce each of Nutmegs, Cloves, and Mace, all beaten very fine, and mix them with three Quarts of fine Flour; add thereto three Quarters of a Pound of double-refined Sugar, and two Pounds of Treacle; set them over the Fire, but don't let them boil; mix into the Treacle three Quarters of a Pound of melted Butter, and some Lemon and Orange Peel candied, and shred small. When all your Ingredients have been well mixed together, set

them in a quick Oven, and let them stand for an Hour only, and your Bread will be sufficiently bak'd.

To make little fine Cakes.

Take one Pound of the best fresh Butter, and beat it to a Cream; add to it five Quarterns of Flour, one Pound of double-refined Sugar beat very fine, half a Dozen Eggs, leaving out one Third of the Whites, and one Pound of Currants, that have been well wash'd and pick'd: When you have beaten your Eggs very fine, mix them, and your Flour and Sugar by Degrees into the Batter; and beat the whole well with your Hands. When your Materials are thus duly prepared, you may either bake them whole, or cut them into as many small Cakes as you think proper.

To make Common Biscuits.

Take a Pound of Flour, and a Pound of double-refined Sugar well powdered; then beat up half a Dozen Eggs, with about one Spoonful of Rose-Water, and another of Sack. To your Flour and Sugar add one Ounce of Coriander Seeds, and then mix them by Degrees into your Eggs. You may shape them either in Tin Moulds or thin white Paper, into what Forms your Fancy directs you. Rub them over with the White of an Egg well beaten, and dust them with fine Sugar.

Set them in an Oven that is but moderately heated; and when they rise and come to a good Colour, take them out; then dry them in a Stove, in case you have one; but if not, send them to the Oven again, and there let them stand all Night. When sufficiently dried, they are fit to eat as Occasion offers.

To make Drop Biscuits.

Take twelve Ounces of fine Flour well dried, and a whole Pound of double-refined Sugar beat very fine; and when you have well beaten about eight or ten Eggs, put into them your Sugar and Flour by Degrees, and let all be well beaten together without Intermission: Your Oven must be about the same Degree of Heat as is customary for baking of common Rolls: When your Ingredients are ready, drop your Biscuits on some Sheets of Tin that have been well floured, and make your Drops of what Size you think proper; and then set them in the Oven. You must watch them, to observe when they rise; and

and as soon as you perceive they begin to colour, take them out, and put in others; and in case you find the first are sufficiently bak'd, put them likewise in again: When they are enough, you'll find they will have a white Ice upon them. It is common to put in a few Carraway-Seeds into these Drop-Biscuits; but that is left entirely to your own Option. When your whole Quantity is thoroughly bak'd, set them into the Oven again to dry, and take care to keep them always in a dry Place.

To make French Biscuits.

Take three new-laid Eggs, and weigh them in a Pair of Scales, and the same Weight of as much dried Flour; add thereto the same Weight of Loaf-Sugar finely powdered. In the next place, let the Whites of your Eggs be well beaten up with a Whisk, till they are of a fine Froth; then throw into it half an Ounce of candied Lemon-Peel shred as small as possible, and beat it well: In the next place, put your Flour and Sugar in gradually, and then the Yolks, and temper them all well with a Spoon; then spread your Biscuits on thin white Paper, and cut them with your Spoon into what Forms you please; and then dust them with powdered Sugar. Set them in an Oven that is but moderately hot, which will give them a fine Colour on the Top. When they are bak'd enough, cut them off from the Paper with a Penknife, and lay them up in dry Boxes, to be ready for Use as Occasion offers.

To make Mackaroons.

When you have scalded and blanched a Pound of Almonds, throw them into some cold Water; after they have lain there for some Time, take them out, and dry them in a Cloth; then pound them in a Mortar: Take care to moisten them now and then, either with a small Quantity of Orange-Flower Water, or the White of an Egg; for otherwise they will be apt to turn to an Oil: Then take a Pound of Loaf-Sugar well powdered, three or four Whites of Eggs, and a little Musk, all well beaten together; and cut them round with a Spoon upon Wafer-Paper. You must bake them on Tin Plates in a gentle Oven.

To make Shrewsbury Cakes.

Take a Pound of Sugar that has been finely searched,

and mix two Pounds of fine Flour with it; then take one Quarter of a Pound in order to roll them in. In the next place, take four Eggs, four Spoonfuls of Cream, and two only of Rose-Water; beat them all well together, and mix them with the Flour till they come to a Paste; then roll them into thin Cakes, and bake them in a quick Oven.

To make good Wigs.

Rub into a Peck of the finest Flour three Quarters of a Pound of the best fresh Butter you can get, till it is like grated Bread; add to this half a Pound of Sugar, or rather more, if you think proper, half a Race of Ginger grated, half a Nutmeg, three Eggs, and the Yolks and Whites all beat together; and put to them half a Pint of thick Ale-Yeast, and three or four Spoonfuls of Sack; then make a Hole in your Flour, and pour in your Eggs and your Yeast, and as much blood-warm Milk as will make it into a light Paste. Let it stand half an Hour before the Fire, in order to make it rise; then make it into as many Wigs as you think proper. Before you send them to the Oven, wash them over with Egg. They will be sufficiently bak'd in half an Hour, if your Oven be quick.

To make Buns.

Knead two Pounds of the finest Flour, a Pint of the best Ale-Yeast, with a little Sack in it, and three Eggs that have been well beaten together with some warm Milk, a small Quantity of Nutmeg, and a little Salt; set it before the Fire till it rises very light; then knead in a Pound of the best fresh Butter you can get, and a Pound of rough Caraway-Comfits. Cut them into what Forms you please upon Papers that have been well floured, and bake them in a quick Oven.

To make a small Plumb Cake.

Dry two Pounds of Flour, either in an Oven, or before a large Fire, and thereto put half a Pound of double-refined Sugar well powdered, the Yolks of four Eggs, and two Whites only, half a Pound of the best fresh Butter, that has been washed with Rose-Water, six Spoonfuls of warm Cream, a Pound and an half of Currants that have been well pick'd, and well rubb'd with a clean Cloth, but never wash'd: When all your Ingredients have been well mingled together, make them up into little Cakes;

Cakes; bake them in an Oven that is but moderately hot, and let them stand about half an Hour, in which Time they will be coloured on both Sides; then take away the Lid of the Oven, and let them stand to soak.

N. B. Your Butter must be well rubb'd into your Flour, in the first place; then your Eggs and Cream; and your Currants must be thrown in last.

INSTRUCTIONS for making Cheefecakes, Creams, Jellies, Syllabubs, &c.

To make Cheefecakes after the best Manner.

FIRST warm a Pint of Cream, and then add to it five Quarts of Milk that is warm from the Cow; and when you have put a sufficient Quantity of Runnet to it, stir it about till it comes to a Curd; then put your Curd into a Cloth, or Linen Bag, and let the Whey be very well drained from it; but take care not to squeeze it hard: When it is sufficiently dry, throw it into a Mortar, and beat it till it is as fine as Butter. To your Curd, thus prepared, add half a Pound of sweet Almonds blanch'd, and the same Quantity of Mackaroons, both beaten together as fine as Powder. If you have none of the last near at hand, make use of Naples Biscuits in their stead; then add to your Ingredients the Yolks of nine Eggs that have been well beaten, a whole Nutmeg that has been well grated, a Couple of perfum'd Plumbs, that have been dissolved either in Orange-Flower or Rose-Water, and half a Pound of double-refined Sugar. When you have mingled all these well together, melt a Pound and a Quarter of the best fresh Butter, and stir it well into it. If you think proper, you may have half a Pound of Currants plump'd, which you may let stand to cool, till you make use of it.

As to your Puff-Paste for your Cheefecakes, it must be made in the manner following.

Wet a Pound of fine Flour with cold Water, and then roll it out; put in gradually at least two Pounds of the best fresh Butter, and shake a small Quantity of Flour upon each Coat as you roll it. Make it just as you use it.

N. B. Some will leave out both the Currants and the perfum'd Plumbs.

When no Currants are used they are called Almond-Cheefecakes: When colour'd with Tincture of Saffron, and made with Mackaroons and without Currants, we call them Saffron Chiefecakes. When Currants are added, they are call'd Fine Chiefecakes; and when with Mackaroons, and not colour'd with Saffron, we distinguish them by the Name of Mackaroon-Cheefecakes.

To make Lemon Chiefecakes.

Poil the Peel of two large Lemons very tender; then throw them into a Mortar, and pound them well with near Half a Pound of double refined Sugar; then take the Yolks of Half a Dozen Eggs, and Half a Pound of the best fresh Butter you can get. Pound all these Materials till they are well mingled together. Have a Puff Paste in your Patty Pans ready for Use; and when you have filled them half full, send them to the Oven.

N. B. Orange Chiefecakes are made the same Way, with this small Difference only, that your Peels must be boiled in several Waters; for otherwise your Chiefecakes will be bitter.

Another Way.

Grate off the Peel from two large Lemons, and squeeze all the Juice out of one of them; then add half a Pound of double-refined Sugar to it; the Yolks of a Dozen Eggs, and two Thirds only of the Whites well beaten: after this, melt half a Pound of the best fresh Butter in a small Quantity of Cream; mix all well together, and keep stirring it over the Fire, till 'tis of a moderate Consistence; then remove it, and let it stand till 'tis cold. Have your Patty-Pans in Readiness, covered with a thin Paste, and fill them only somewhat more than one Half. If your Oven be quick, Half an Hour will bake them.

To make an Almond Chiefecake.

Lay half a Pound of the best Jordan Almonds into cold Water, and let them steep there all Night long, then blanch them in cold Water the next Morning; when you take them out of your last Water, dry them with a clean Cloth; afterwards beat them as fine as possible in a small Quantity of Orange Flower or Rose-Water. In the next Place, take Half a Dozen Eggs, and two Thirds only of the Whites; and when you have beaten them well, take care to strain them; then add thereto half a Pound of
Loaf

Loaf Sugar, with a little Mace that has been well beaten in a Marble Mortar; then melt near half a Pound of the best fresh Butter you can get, and pour it into your other Ingredients in the said Mortar, throwing in at the same Time a small Quantity of Lemon-Peel that has been well grated. After your whole Ingredients have been well mingled together, and your Patty-pans are daily in Readiness, fill them up to what Height you think proper.

To make Almond Custards.

Take a Quarter of a Pound of Almonds that have been beaten fine with two Spoonfuls of Rose-Water, and put them into a Pint of Cream; then add to it such a Quantity of double-refined Sugar as will sweeten it to your Palate. In the next Place, beat up the Yolks of four Eggs, and set them, when mixed with your other Ingredients, over the Fire, stirring them all the Time one Way only, till they are of a proper Consistence; and then pour them out into little Cups; or you may bake them in small China Cups.

To make bak'd Custards.

Boil, in the first Place, a Pint of Cream with a small Quantity of Mace and Cinnamon in it, and as soon as it is cold, take four Eggs, leaving out one Half of the Whites, a small Quantity of Rose and Orange-Flower Water, mixed with Sack, and as much double-refined Sugar and Nutmeg as will suit your Palate. Mix your Ingredients well together before you send them to the Oven, and bake them in China Cups.

To make common Custards.

Sweeten a Quart of New Milk with Loaf Sugar according to your Taste, and put into it some grated Nutmeg; then beat up eight Eggs very well, leaving out four of the Whites, and stir them amongst your Milk; then bake them either in small China-basons, or put the whole into one deep China Dish. Set the Dish in hot boiling Water, that will rise about Halfway. If you think proper, you may add a little Rose-Water before you serve it up.

To make Orange Butter.

Beat the Yolks of ten Eggs very well, and add to them Half a Pint of Rhenish, six Ounces of double-refined Sugar, and the Juice of three sweet Oranges. Set your In-

redients on the Fire, and continue stirring them one Way only, till they come to a Consistence; then take them off, and stir into them a Lump of Butter about the Bigness of a large Walnut.

INSTRUCTIONS for making Creams of various Sorts.

To make a Lemon Cream.

PARE five or six Lemons very thin, and steep them all Night in about twenty Spoonfuls of Spring-Water, with their Juices squeez'd into it; strain your Liquor the next Morning through a Jelly-Bag into a Silver Sauce-pan, if you have one near at Hand. Add to it, the Whites only of half a Dozen Eggs well beaten, about Half a Pound, or more if you think proper, of the best Loaf Sugar, and set it over a gentle Charcoal Fire; take care to keep it stirring all the Time, and but one Way only; when any Scum arises, clear it off; and when 'tis as hot as you can just bear to put your Fingers into it, pour it out into little Glasses.

Another Way.

Take Half a Pint of Spring-Water, and squeeze the Juice of four or five of the best Lemons you can get into it; add to the Juice about a Pound of double-refined Sugar pounded as fine as Powder; then beat up the Whites of about seven or eight Eggs, with the Yolk only of one, and mix them with your Lemon-Water well together; and when you have strained the whole, pour it into a Sauce-pan (a Silver one if you have it) and set it over a gentle Fire; keep stirring them all the Time, and as the Scum rises clear it off; then put into it the Peel of one Lemon only; when you find 'tis very hot, but before it boils, take out the Lemon-Peel, and pour it out into little China Cups.

To make Orange-Cream.

Squeeze as many Seville-Oranges into a Bason as will produce you about a Pint of Liquor; and add thereto, the Yolks of Half a Dozen Eggs, with two Thirds of the Whites only, when you have beaten them well together; into this beat and sift about a Pound of the best Loaf Sugar; then put your Ingredients into a Silver Sauce-pan, and set them over a gentle Fire; put in the Peel

Peel of about half an Ounce only, and keep stirring it all the Time one Way. When you find it is very hot (for it must not boil) take out the Orange-peel, and pour out your Cream into China Dishes, or little Glasses.

To make Gooseberry-Cream.

Pick two Quarts of Gooseberries, and scald them in as much Water as will cover them; when they are enough, run them through a Sieve with a Spoon. Beat up half a Dozen Eggs, and put them to a Quart of your Pulp, whilst 'tis hot; and after you have added to it about an Ounce of the best fresh Butter, sweeten all to your Palate; then set your Ingredients over a slow Fire, and keep stirring them till you find they are of a proper Consistence; then take them off, and let them stand by till they are near cold; after that, add two Spoonfuls of the Juice of Spinnage, and one of Rose or Orange Flower-Water, or Sack, if you like it better; and when you have stirred the whole together, pour it into a China-Bason. Don't serve it up to Table, however, till it is perfectly cold.

To make Barley Cream.

Boil such a Quantity of Pearl Barley as you think proper to use, in Milk and Water, till 'tis perfectly tender; then having strained your Liquor from it, pour your Barley into a Quart of Cream. Set them over the Fire, and give them a gentle boil; then beat up, with a Spoonful of fine Flour, and two Spoonfuls of Rose or Orange-Flower-Water, the Yolk of one Egg only, and the Whites of five or six; after that take your Cream off the Fire, and mix your Eggs with it gradually; then set your Ingredients on the Fire once more, that they may thicken. When you have sweetened the whole to your Palate, pour it into small China Basons; but don't serve it up to Table till it is perfectly cold.

To make Almond Cream.

Put half a Nutmeg grated, a Bit or two of Lemon-Peel, and a Blade of Mace, into a Quart of Cream, and sweeten it to your Palate; then boil them all together; in the mean Time, get in Readiness a Quarter of a Pound of blanch'd Almonds that have been well beaten up with Rose or Orange Flower-Water, and nine Eggs, likewise, well beaten and strain'd to your Almonds, which,

when well beat together, and rubb'd through a coarse Sieve, must be mingled with your Cream. Then pour all your Ingredients into a Sauce-pan, and set them over the Fire, and give them a gentle boil, stirring them all the Time one Way only. When 'tis enough, take it off, and pour it into your Cups or Basons; but don't serve it up to Table till it is perfectly cold.

To make Blanch'd Cream.

Take a Quart of the sweetest and thickest Cream you can get; then, when you have sweetened it to your Palate with double-refined Sugar, and put in what Orange Flower or Rose-Water you think proper, set it on the Fire to boil; in the mean Time, beat up the Whites only of about eighteen or twenty Eggs with a little cold Cream; then strain them, in order to take out the Tred-dles; and when your Cream boils, pour in your Eggs, and continue stirring them one Way only, till it comes to a perfect Curd; then take it off the Fire, and pass the whole through a Hair Sieve. After that, beat it well with a Spoon till it is quite cold: And then it is ready to be served up to Table.

Another Way.

Take a Pint of the sweetest and thickest Cream you can get, and sweeten it to your Taste with double-refined Sugar; then grate a small Quantity of Nutmeg into it, and add one Spoonful of Orange-Flower and Rose-Water mixed, and two Spoonfuls of Canary; after this, beat up four Eggs with one Half of three Whites, and mix them with your Cream. Then pour the whole into a Sauce-pan, and let it stand over a gentle Fire till it comes to a proper Consistence; but take Care all the Time to keep stirring it one Way only. Have your Cups in Readiness, and fill them while your Ingredients are warm; but don't serve them up till they are perfectly cold.

To make Ratafia-Cream.

Boil six large Laurel-leaves in a Quart of the sweetest and thickest Cream you can get; but throw the Leaves away as soon as they have been boiled long enough. In the mean Time, beat up the Yolks only of five or six Eggs with a small Quantity of cold Cream, and as much double-refined Sugar as will be agreeable; when you have

have thickened your Cream with your Eggs, set the whole once more over the Fire, but take Care that it does not boil, and keep stirring it all the Time one Way only. Whilst it is hot, pour it into your China Basons; and as soon as it is perfectly cold, it is fit for Use.

To make Whipt Cream.

Beat up the Whites only of eight Eggs in Half a Pint of Sack, and put to them a Quart of the sweetest Cream you can get; when you have stirred them all up together, add as much double-refined Sugar as will suit best with your Palate. If you like it perfumed, you may steep a little Musk or Ambergrease, tied up in a Rag, in your Cream. Have a Whisk in readiness, with some Lemon-Peel tied up in the Middle of it, and whip your Cream up with it. Take off the Froth with a Spoon, and put it into your Glasses, or Basons.

N. B. If you design to send up any fine Tarts to Table, this whipt Cream is very proper to be laid over them.

To make Whipt Syllabubs.

Grate the Peel of two Lemons into a Quart of the thickest and best Cream you can get; add thereto half a Pint of Sack, and the Juice of two Seville Oranges, and Half a Pound of the best Loaf-Sugar; pour your Ingredients into a broad Pan or deep Dish, and whisk them very well; have in Readiness by you some Red Wine, or Sack, that has been sweetened to your Palate, and put what Quantity (more or less) as you think convenient, into your little Glasses; then as the Froth rises from your whipping the other Ingredients, take it off with a Spoon, and put it gradually into your Glasses, till they are as full as they can well hold. Take Notice, These Syllabubs will not keep long, and therefore make but little more than what you propose shall be eaten in a few Days. It is customary with some People, to make Use of Cyder instead of Wine; but in short, any Wine you like best, and sweetened to your Palate, is proper for the Purpose. Others again make use of Lemon, or Orange-Whey, made after the following Manner: Take about a Quarter of a Pint of Milk, and squeeze the Juice of an Orange or Lemon into it; as soon as your Curd is grown hard, clear the Whey from it, and sweeten

it to your Taste. As to your Colouring of it, you may make Use either of the Juice of Saffron, Cochineal, or Spinnage, according as your Inclination directs you.

To make Everlasting Syllabubs.

To five Pints of the thickest and best Cream you can procure, add Half a Pint of Rhenish, the same Quantity of Sack, and the Juice of two or three Seville Oranges, according as they are in Bigness. Sweeten these Ingredients with at least a Pound of double-refined Sugar, that has been pounded to Powder and well sifted; whisk all well together with a Spoonful of Rose or Orange Flower-Water, for the Compass of about Half an Hour without Intermission; then take off the Froth, and fill your Glasses with it. These Syllabubs will keep a Week or a Fortnight, and are better the Day after they are made than to be used immediately. The best Method, however, of whipping any Syllabubs, is to have ready by you a large Chocolate Mill which should be reserved for that particular Purpose, and a large deep Bowl to perform the Operation in; your Froth will by that Means be not only sooner raised, but will stand much stronger.

Of the Thin that is left at the Bottom, you may make, if you think proper, a very fine Flummery.

When you are so inclined, you must have in Readiness by you a small Quantity of Calf's-Foot-Jelly, both boiled and clarified; as soon as it is cold, take the Fat off, and clear it with the Whites of Eggs; and run it through a Flannel Bag; then mix it with what you preserved from your Syllabubs. When you have sweetened it with double-refined Sugar to your Taste, give it a Boil; then pour it into large China Cups or Basons. Turn it out when it is quite cold, and your Flummery is made.

To make a fine Syllabub from the Cow.

Sweeten a Quart of Cyder, or what Wine you please, with double-refined Sugar to your Palate, and grate a Nutmeg into it; then milk the Cow into your Liquor. When you have thus added what Quantity of that warm Milk you think proper, pour Half a Pint, or more (in Proportion to the Quantity of Syllabub you make) of the sweetest Cream you can get, all over it.

This Syllabub may be made at Home, without going to the Cow, if you think proper. You must take Care, however,

however, to have your Milk as new as you can, and, when you have set it over the Fire till it is blood-warm, pour it out of a Tea-pot, or any other Thing of the like Nature; and by holding your Hand very high, it will raise as good a Froth as if milk'd from the Cow.

INSTRUCTIONS *for making several Sorts of Flummery.*

To make Flummery with Oatmeal.

PUT what Quantity of Oatmeal you think convenient into a Pan that is both broad and deep, and cover it with Water; and after you have stirred it well together for some considerable Time, let it stand for twelve Hours; then clear off your first Water, and add fresh to your Oatmeal; and shift it thus once in twelve Hours several Times; then strain your Oatmeal, thro' a coarse Hair-Sieve, into a Sauce-pan, and set it over the Fire. Take care to keep stirring it with a Stick all the Time till it boils to a Consistence; then pour it into Dishes; as soon as it is cold, turn it out into Plates, and add to it what Wine, Beer, Milk, or Cyder, you think proper, and sweeten the whole to your Palate with double-refined Sugar.

Take Notice, A great deal of Water must be put at first to your Oatmeal, and when you pour off your last Water, you must pour no more fresh Water on, than will just be sufficient to strain your Oatmeal off. Some People let their Oatmeal stand in Water eight and forty Hours; and others for three Days successively, only observing to shift their Waters every twelve Hours; but that is just as Fancy directs, and as the Persons that are to partake of it love it either tart or sweet.

Grotes, however, that have been once cut, do better than Oatmeal. Every Time you add fresh Water, take care to stir it well together as you did at first.

To make French Flummery.

Beat Half an Ounce of Isinglass very fine, and stir it into a Quart of the thickest Cream you can get; let it boil for about a Quarter of an Hour over a gentle Fire; but take Care to keep it stirring all the Time: When you take it off the Fire, sweeten it with double-refined Sugar to your Taste, and add to it an equal Quantity of
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Rose and Orange Flower-Water; a Spoonful of each will be sufficient. Then strain it off, and pour it into Basons or Cups, or what you please; as soon as it is cold, turn it out on Plates. This makes a very handsome Side-Dish. You may add Wine, Cream, or Cyder to it, when you eat it, as you please, and sweeten it with Loaf-Sugar to your Palate.

When you serve it up to Table, lay bak'd Pears all round your Dish.

Flummery, thus made, not only looks pretty, but eats very agreeably.

To make Hartshorn Flummery.

Take Half a Pound of the Shavings of Hartshorn, and boil it in three Pints of Water till it is reduced to a Pint; then strain it thro' a Sieve into a Bason, and let it stand there till it is almost cold; then set it over the Fire again; and as soon as you find it dissolved, add Half a Pint of the thickest Cream you can get to it, that has been scalded and grown cold again, a Quarter of a Pint of White-Wine, and two Spoonfuls of either Rose or Orange Flower-Water. Sweeten it with double-refined Sugar to your Palate, and keep beating it for at least an Hour and an Half without Intermission; for otherwise it will neither mix well, nor look agreeably to the Eye: Before you put your Flummery into your Cups, dip them in Water, for otherwise it will not turn out as it should do. This Flummery may be eaten with either Wine or Cream, sweetened with double-refined Sugar to your Palate.

When it is served up to Table, let some blanch'd Almonds, that have been cut into long narrow Bits, be stuck upon the Top of it.

INSTRUCTIONS for making divers Sorts of Jellies.

PUT Half a Pound of Hartshorn into three Quarts of Water, and boil it till it turns to a Jelly over a slow Fire. Strain it before it grows cold; then put it into a Saucepan that is very well tinn'd; then add to it about a Pint of Rhenish Wine, and a Quarter of a Pound of double refined sugar; when you have beat up the Whites of near Half a Dozen Eggs into a Froth, stir all the

the Ingredients well together, that the Whites may be well mixed with your Jelly. When it has boiled for a few Minutes; add to it the Juice of three or four Lemons; and then give it another Boil for about two Minutes. As soon as you find it very well curdled, and very white, have in Readiness your Jelly bag laid over a China-Dish; pour your Jelly into it and back again, till 'tis as clear as Rock-Water. Thus duly prepared, fill your Glasses with a clean Spoon. Have ready for the Purpose some of the Rhind of your Lemons, pared as thin as possible; and as soon as you have half fill'd your Glasses, throw your Peel into your Dish, or Bason, over which your Bag is laid, and by the Time all your Jelly is run out, it will appear of a fine Amber Colour. As there is no certain Rule to be prescribed for putting in your Ingredients, you may put in what Quantity of Lemon Juice and Sugar is most agreeable to your Taste; but, in the Opinion of most People, they are good for very little, unless they are very sweet.

To make Calf's Feet Jelly.

Put two Calves Feet into a Saucepan with a Gallon of Water in it; let it boil over a gentle Fire till your Liquor is reduced to one Fourth of its Quantity, and then strain it; when it has stood till 'tis cold, skim off all the Fat that will lie on the Surface of it as clean as possibly you can. When you take up your Jelly, if you find any Sediments at the Bottom, make no Use of them; but pour your clear Jelly into a Saucepan, and add to it about a Pint of Mountain Wine, Half a Pound of double refined Sugar, and the Juice of four large Lemons. Have in Readiness the Whites of about Half a Dozen Eggs, or more, if you think proper, that have been well work'd up with a Whisk; add them to the rest of your Ingredients in your Saucepan, and keep stirring them all well over the Fire till they boil. In a few Minutes 'twill be enough. Have in Readiness a large Flannel Bag, and pour your Liquor in directly; and as it will soon run thro', pour it in again, till you find it run perfectly clear; then take a large China Bowl; with the Peels of your Lemons cut as thin as possibly may be, and let your Jelly run into the Bowl; for the Peels will not
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only give it a fine Amber Colour, but a Flavour likewise. Fill your Glasses with a clean Silver Spoon.

To make Currant Jelly.

When you have stripp'd your Currants from their Stalks, throw them into a Stone Jar; and when you have stopp'd the Mouth of it as close as possible, set it into a Kettle of boiling hot Water that rises to Half-way of your Jar; when it has stood over the Fire in such boiling Water for Half an Hour, take it off, and strain off all the Juice you find in it thro' a Hair-sieve. Put a Pound of double-refined Sugar to a Pint of your Juice; and then set your Ingredients over a quick, clear Fire, in a Bell-metal Skillet, and keep stirring then till all your Sugar is well dissolved; then, as you will find a Scum arises, take it very carefully and cleanly off; when your Jelly is sufficiently fine, pour it into Gally-pots; when it is cold, have some white Paper in Readiness cut of the exact Size of the Mouths of your Pots; then dip those Papers into a small Quantity of Brandy, and lay your Jelly upon them; then cover the Mouths close with white Paper, that has had Holes pricked through it. You may put some of your Jelly into Glasses, if you think proper; but take care to paper them as you do your Pots. Take care to keep them in a Place that is perfectly dry, that no Damp may come to them.

To make Raspberry-Jelly.

To one Pint of your Currant-Jelly put a Quart of Raspberries, and mash them well together; then set them over a gentle Fire, in a clean Saucepan, and keep them stirring till you find they boil. In about Half a Dozen Minutes afterwards they will be enough. Pour your Ingredients into Gally-pots, or Glasses, and paper them as you would your Currants. They will keep good, and have the full Flavour of the Raspberries for two or three Years successively, if required.

HAVING now pursued my Instructions through Cookery, Pastry, and Confectionary, &c. as far as I humbly conceive is requisite for answering the End proposed; I shall now give

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Some GENERAL RULES and DIRECTIONS for MAID-SERVANTS,

Which by duly observing, the young Servant will save herself a great Deal of Time and Trouble in learning her Business, and soon be enabled to do her Work with Ease and Pleasure to herself, and Satisfaction to her Mistress.

DIRECTIONS to the HOUSE-MAID and KITCHEN-MAID.

THE first Duty of the House-Maid is to rise early, and to dress herself tidily and quickly. Her next Office, if in Summer, is to rub the Stove and Fire-Irons, with Scouring-Paper, and to clean the Hearth. When she has a mind to preserve her Irons free from rust till Winter, let her dissolve a Quarter of an Ounce of Camphire, and Half a Pound of Hog's Lard, together, over a very slow Fire, and taking off the Scum, mix as much Black-Lead as will bring them to an Iron-Colour. Then let her spread this Composition over the Steel Grates and Fire Arms; and letting it lie Twenty-four Hours, and then cleaning them neatly with a dry Linen-Cloth, she will find them keep unruined for six Months. Some rub their Irons with Mutton-Suet or Goose-Grease, and wrapping them in Paper, lay them by till Winter, when they wipe off the Fat with a dry Linen-Cloth, and then rub them with Scouring-Paper.—If in Winter, she should first rake out the Ashes, and sweep the Grate very clean. Common Irons may be brightened by rubbing them first with a Rag dipped in Vinegar and the Ashes, then with an oily Rag, and after that with Scouring-Paper, Rotten-Stone, or White-Brick; but, if possible, Red-Brick should not be used, for it makes sad Work. This Method of cleaning serves for all Sorts of common Irons or Brasses, though some prefer Goose-Grease to Oil, or any other Sort of Grease, and do not use Scouring-Paper to Brasses. If there be very fine Steel Stoves and Fenders, they should be first rubbed with Oil, then with Emery, till clear and bright, and

and next with Scouring-Paper, which is an excellent Thing to rub Irons, that are not in constant Use, with every two or three Days, as it takes off any Spots got in that Time. When she has thus prepared the Stove, &c. and cleaned the Inside of the Hearth, she may then light her Fire, and wash the Marble with a Piece of Flannel, instead of a Brush, dipped in a strong Lather of hot Water and Soap. She should then dry the Hearth, and round the Chimney; but, if the latter be Marble, drying it once a Week is sufficient, though the Hearth ought to be done so to every Day. Cold Water, Soap, and Sand, will do for washing Free-Stone Slabs; and she should use a Brush for cleaning them; for rubbing with a Fire-Stone spoils the Ladies Petticoats, and one cannot set a Foot on Slabs, so rubbed, without marking the Room, unless the Slabs be afterwards well cleaned with a dry Cloth. Where the Insides of Chimneys are covered with Tiles, rubbing them with a wet Cloth, and then drying them, is sufficient. Hearths and Chimney-Sides of Steel should be cleaned in the same Manner as fine Steel Stoves. When the Hearths and Sides are of Free-Stone, they may be cleaned in the following Manner:—First, scour them clean, as directed for Free-Stone Slabs; then take Two Pennyworth of Black-Lead, and a Quarter of a Pound of coarse Brown Sugar, which, being well mixed, put into half a Pint of Small-Beer, and set on the Fire, stirring the whole with a Stick till well boiled. Then, with a little Brush, black the Sides and Bottom of the Hearth, at least twice over; and next Day, when they are quite dry, rub them well with a hard Brush, and, if they be smooth and not broke, they will look like Steel. The Bottom, on which the Grate stands, will require more frequent Repetition, as the blacking wears sooner off, than on the Sides, which will keep bright for some Weeks, or perhaps Months. Brick-Hearths, brushed with a Mixture of Red-Lead and Milk, will have a Cherry-Colour.

When the House-Maid has finished her Business at the Chimney, she should set about cleaning the Locks; having first procured a Piece of Pastebord for each, with a Hole cut in it, just big enough for slipping over the

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Lock, to preserve the Doors, to which the same Side of the Pasteboard should always be applied, for the dirty Side would spoil them. The Locks may be cleaned by rubbing them with an oily Rag, and next with Rotten-Stone, or White-Brick: But she ought to be very careful, that none of these two last get into the Key-hole. Lacquered Locks want no other cleaning but rubbing with a Piece of clean Leather or Woollen-cloth; for Oil, or any Thing damp, hurts their Colour.—

Her next Attention should be to the Carpets, which she may sweep with a common Broom, or brush with a Whisk-Broom, and then fold them back; after which she ought to sweep the Room, having first strewed it with Sand pretty damp, throwing it smartly from her Hand, and it will lick up the Dust and Flew. Carpets, when they will turn, are best cleaned by laying the wrong Side upwards for a Day or two, and then the Dust will fall on the Floors. But, before she sweeps the Rooms, she should brush and clean the Window-Curtains, and with a Broom sweep the Windows, and behind the Shutters. She ought not to apply a Brush or Broom to any Pictures or Frames, but only to blow the Dust off with a Pair of Bel-lows; tho' she may now and then dust them with a very soft Piece of Flannel, or very soft Duster: and she should also blow off the Dust from the Wainscot, China, and Stucco-Work. When she has swept the Room, and taken up the Dust, without leaving any sluttishly in Corners; her next Business is to rub the Wainscot from the Top to the Bottom with a Duster, and do the same to the Windows. In the next Place, the Chairs should be dusted; but, as for them, they shall be treated of afterwards, and also Mahogany Furniture in general. Then let her sweep the Stairs, throwing on the Upper Stairs a little wet Sand, which will bring down the Dust, without flying about; but, if Hair Stair-Cloths are used, this is only to be done occasionally as the Cloths are found necessary to be removed; though the Steps ought to be swept down every Day. After cleaning the Stairs, she should dust the Wainscot and Ballisters, directly, and also the Tops of the Doors. As for the Ceilings or Tops of the Stair-cases, or Rooms, they should be dusted with a long-handed flat Broom; but,

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if they be of Stucco-Work, the Dust should be blowed off by a pair of large Bellows, with long Handles, which may be had at the Turners Shops. When she goes to clean the Stairs, let her take soft cold Water and Sand to scour them down with, and they will soon be dry.—When the Family is up, she should set open the Windows of the Bed-Chambers, and uncover the Beds to sweeten and air them; which will be a great help against Bugs and Fleas. In making the Beds, she ought to begin with that first aired, taking off the several Things singly, and laying them on two Chairs, without letting them touch the Floor. She should shake the Beds well every Day, and if there be a Matrafs, let her turn it at least once a Week. The cleaning of the Head of the Bed, the Vallences and Curtains, with a Brush or Whisk, is not to be omitted; nor sweeping clean all behind and under the Bedsteads: After which she is to sweep and clean every Room, as before directed. By thus keeping a constant Method, her Business will be a Pleasure instead of Fatigue.

DIRECTIONS about cleaning Boards, Floors, Plate, Glasses, &c.

A Skilful House-Maid, in the first Case, lays on, over Night, some Ox-gall on the Spots, and next Day a proper Quantity of strong hot Lye, made of Wood-Ashes well sifted; after which, having laid on some clean Sand, she scours the Boards, on her Knees, with a little hard Brush, and then with a clean Cloth. When they are pretty well dried, they should be rubbed with a dry House-Cloth, that they may dry quickly and white: But when the Boards have been very dirty and spotted, they must, besides, be scrubbed with cold Water and Sand, till the Grains of the Wood appear clear and fair. The House-Maid then, with a trundled Mop, dries the Floor very neatly; and, if it is to be dry rubbed, first throws on some Sand, and next applies the dry Rubber, and sweeps it clean. Rubbing the Skirting-Boards, with a Piece of oily Flannel, makes them look as if new painted; but the Floor should not be touched by the Flannel. Stairs are cleaned in the same Way, as is shewn in the preceding

preceding Article, but particular Regard should be had to the Face or Front of the Steps. As for Stone-Stairs, they are cleaned with Water and Sand, better than rubbing them with Fire-stone, the Inconvenience of which is shewed before in the first Article; and the same Method ought to be used with Marble Pavements; tho' some clean them with Soap and Water. Let it be a constant Rule to scrub the Boards the right Way of the Grain; that is lengthways, and never a cross. There should not be much of the Floor wetted at one Time, nor a great Quantity of Water laid on them; for whilst the Maid is cleaning one Part, the Water soaks into the other, and makes it black. Hot Water is of a more spongy Nature than cold, soaks into the Boards, and causes Damps to remain longer than cold Water. In very cold Weather, it is sufficient to warm the Water, so as to take off the extreme Cold; for hot Water will freeze sooner on the Boards than cold; and soft Water should be used instead of hard, which spoils the Colour of the Wood. Tea-Boards are cleaned by rubbing them well with an oily Flannel, and then with a dry Cloth. Silver-Plate ought to be washed with Soap-Suds, and then rubbed with a Rag dipped first into Spirits of Wine, and next into Whiting. If wrought Plate, after being soped and boiled, it should be rubbed with a fine soft Brush. China, or Stone-Ware, when blackened or dirtied, should be first scrubbed with soft Sand and Water, and then soped and boiled. The Sediment at the Bottom of *English* China, when washed only with fair Water, is to be taken off by washing in hot Soap-Suds, and rubbing with very soft Sand, once a Week. Glasses may be cleaned by rubbing with Salt, and then washing them in cold Water. In cleaning Windows, two Persons should be employed, one on the Outside, and another within; they should first be dusted, then rubbed with a moist clean Cloth, and afterwards with a dry clean one; though some use Whiting; but that is needless, and takes up much Time.

How to keep Boards, Tables, Stairs, &c. brown without washing.

This is done by strewing Tansy, Mint, Balm, Fennel

nel, or other green sweet Herbs, on the Boards well swept, and rubbing them all over the Wood with a long hard Brush, till it be scrubbed clean. When the Wood or Boards are quite dry, the Herbs should be swept off; and the Boards, being well dry-rubbed with a dry Rubbing-Brush, will look like Mahogany, and have an agreeable smell. Greasy Spots may be taken out, by laying a little Ox-gall on at Night, and washing them well next Morning with a little Brush and clean Dishclout, with some strong Lye; but, if the Spots be slight, a little Clay or Fullers-Earth will do; or, if they be dirt or marks of Feet, dry-rubbing will remove them; and after these Operations the Boards will keep a long Time bright and brown, with only using a little hard Brush.

INSTRUCTIONS concerning *Chair-Frames, Tables, Cabinets, Mahogany-Furniture, Glasses, &c.*

CHAIR FRAMES should be first well rubbed with Linseed Oil, till they are quite clean, and then with a dry Cloth till they are bright; and afterwards, when dry, they should be rubbed with a Piece of Flannel, or hard Brush, besmeared with Yellow-Wax; and then with a soft Linen-Duster, instead of which some use Wool-len-Cloth.—Spots are taken out of Tables by rubbing them hard with Linseed Oil and Brick Dust finely sifted, and then with a dry Cloth till they are bright; after which, let them be well rubbed with a hard Brush waxed, and after that with dry Flannel. Spots, if slight, may be removed by Lemon Juice alone, rubbed with the Brush and Flannel; and sometimes Cork, hard applied, will do the same. Bureaus, Chests of Drawers, and *India* Cabinets, have generally so much Brass about them, that they are only to be cleaned by rubbing them with Linseed-Oil, and then with a clean Flannel or soft Cloth till they become dry and bright.—As for Mahogany-Furniture, when free from Spots, it needs nothing to clean it, but to be rubbed daily with a fine Linen-Rag. Spots and Dirt may be taken out by rubbing the Wood well with stale Small Beer, then with a clean dry Brush, and after that with a clean Linen-Rag. Glasses and

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and Windows, when cleaned, may get a fine Gloss by being rubbed with Rotten Stone.

N. B. The Rags used, in these Cases, should be Pieces of old Sheets, &c. and not Dimity or Diaper.

DIRECTIONS concerning Oil Floor-Cloths.

THESE are best cleaned and preserved by being dry-rubbed every Day; for mopping them spoils and wears them soon out, besides making their Sides turn up; to prevent which last, they should be laid with the wrong Side upwards once a Week; but Wires, fix'd so as to be drawn, will answer better. Cleaning them occasionally with Milk, and dry-rubbing them when dry, will make them look as bright as when new.

DIRECTIONS for cleaning of Worsted and other Sorts of Stuffs.

THE Stuff to be cleaned should first be well brushed, and cleared of all Spots, as well as possible; and then being laid on a Table, should be hand-rubbed all over with the following Composition, viz. A Quarter of a Peck of the whitest and best Fullers Earth dissolved in warm Water, after it had been dried before the Fire, and Two-pennyworth of the Spirit of Turpentine. The wrong Side of the Stuff, whether Valences, Curtains, &c. should be first rubbed, and then the Right-Side. After that let them be hung up in some convenient Place for drying. The same Mixture (which likewise kills the Bugs) also serves for Chairs or Settees; and their Bottoms, if loose, should be taken out and rubbed the same Way. When bone-dry, they ought to be brushed with a hard Brush; then with a soft Cloaths-Brush; and lastly, with a clean Cloth, when they will look as if new. Some Persons make the above Composition into Rolls, which they keep for occasional Use. — As to Silk Stuffs, they should likewise be brushed and freed from Spots, and being laid upon a Table, should be rubbed in the same Manner with Bran dried before the Fire, and mixed for every Peck (which is sufficient for the Furniture of a Bed) with an Ounce of Powder.

Powder-Blue, till all the Dirt is off, when they should be thoroughly shaken, and brushed and rubbed with clean dry Cloths. Mohair-Stuffs may be managed the same Way; and as for Chints and Cottons, they are treated of under the Article *Laundry Maid*.

DIRECTIONS concerning Pewter, Tin, Copper, Candlesticks, &c.

THE Kitchen-Maid should have always ready for washing her Pewter, &c. a sufficient Quantity of Lye made in the following Proportion, *viz.* A Pail of Wood-Ashes (either from the Hot-Pressers, Dyers, or Bakers) and half a Pail of unslaked Lime, for every four Pails of Water; which should be all boiled together in a Copper, duly stirred, for about Half an Hour, when the Liquor should be poured into one or more Tubs, till it cools, and then be bottled for Use.

When she is to clean her Pewter, she lays the Dishes and Plates separately, one upon another, on a Dresser, with a Piece of Flannel under them. Having warmed a sufficient Quantity of the said Liquor, she pours some of it upon the uppermost Plate and Dish; and as she takes off each Plate or Dish, she empties the Liquor into the next. She then rubs them with a Piece of Tow; after which, having two Basons of red Sand mixed with the Lye, she scours the Pewter with one, and having rinsed it in cold Water, clears it with the Lye and Sand in the other Dish, and then rinses it in two Waters. The same Method is used for cleaning Copper and Tin; but any Nastiness on them must be first taken off with Sand and Water. Coffee and Chocolate Pots, if cleaned this Way, will have no offensive Smell or Taste.

Candlesticks, either of Brass, Iron, or Tin, are cleaned by being put into boiling Water in a Kettle or Sauce-pan, kept for the Purpose; and by being wiped, when taken out (which ought to be one by one) with a coarse dry Cloth, then rubbed with a Piece of clean Flannel kept for that End, and after that with a Piece of Leather and some Rotten-Stone, or white Brick; but if neither can be had, with red Brick-Dust, or rather with Whiting. Silver and *French* Plate should be put first into the boiling Vessel, and, when taken out, should be

be dried, and then rubbed bright with a Piece of Leather and Whiting. China Candlesticks, either trimmed with Silver or Brass, and japanned Candlesticks, should be dipped in and out of the Water as quick as possible, till the Grease comes off, and then wiped quite dry with a Cloth and Flannel. Steel Candlesticks will not endure any Water; therefore the Kitchen-Maid must carefully melt the Tallow, and then rub them with a dry Cloth; and take off Spots by rubbing them first with Oil, and next with Emery. Copper and Brass Vessels should, immediately after using them, be filled with Water (which prevents the Tinning from coming off) then wiped and dried; for if they be not, they gather, as well when empty as when Fat is left in them, a green Substance, which is rank Poison, or at least causes terrible and lasting Disorders, especially to those who eat first what is next dressed in them. Copper and Brass Spoons, particularly those called White-Metal Spoons, should also be taken special Care of; for they gather a greenish Poison, and nothing should at any rate be warmed in them over the Fire. Broths and Soups should not be left longer standing in the Porridge-Pot, than while Dinner is taking up. Fixed Coppers should have the Fire drawn from under them as soon as they are used, and scoured with a Brush and Sand whilst hot. The Out-sides of tinned Copper Utensils should be also scoured with a Brush and Sand; but not the Insides, for the Sand would take off the Tin, from which any Speck may be removed by scraping with the Nails. The Dressers should be scrubbed with Water and Soap, or Wood-Ashes, any of them being preferable to Sand or Fullers Earth, on account of their Grittiness; and it should be a constant Maxim in *London*, and other Places, not to throw the dirty Water down the Sewers, or Shores, if it can be conveniently carried into the Street; for it is very apt to stop these Drains, and cause a disagreeable Smell.

The CHAMBER-MAID.

HER first Study should be to inform herself of her Mistress's Method and Hours of doing her Business, that she may have her Linen well aired, and every
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thing nice and clean, ready for her Dress and Undress. She should have every Article so disposed, that she may know where to find it when wanted; and when she undresses her Mistress, she ought to rub carefully what is taken off with a clean Linen-Cloth, and having folded and smoothed them, to lay them in their proper Places. As the washing and cleaning her Mistress's Apparel are Part of her Business, she will find the following Receipts useful.

To take off Dirt from any Silk.

This is done by wetting it with a Cloth dipped in clear Water, and then wiping it, till the Stain is out; then rubbing it first with a wet Cloth, and next with a dry one; and afterward rolling it up dry in another clean Cloth: but no Air must come to it, for it would change the Colour, or crumple it. If the Pieces of Dirt be thick, they should be let dry, and then shaken off; after which the Silk should be rubbed with Crumbs of Bread, and then with a clean Cloth. If it be stained with Coffee, rubbing with Milk, and then with fair Water and a Cloth, will clean it.

To keep Silks from staining in washing.

Dissolve *Castile* Soap in Rain-Water boiled hot; when the Water is near cold, mix it with a little Fullers Earth, and then scour out your Silks. Don't let them lie in Heaps, but spread them, and clap them between dry Cloths, and they will have a fresh and fair Look.

How to take out Spots of Oil, or any greasy Spots, in Silk.

Let the Spot be covered with *French* Chalk scraped, and then rubbed well with a clean Cloth. Pure Spirit of Lemon, without the Essence, will extract any Stain; but Spirit of Sal Ammoniac is thought preferable; for although the Silk be all over stained with Oil, it will take it out, at least on the second Application, if the Silk be dry.

To take Spots out of thin Silks, &c.

Dip a Piece of black Cloth in a Pint of White-Wine Vinegar, pretty well heated, and rub it over the Stain; after which scrape Fuller's Earth on the Stain, and putting dry woollen Cloths above and below, place an Iron, moderately

moderately hot, on the upper Part, and the Spot will vanish.

To take Pitch, Tar, or Paint, out of Silks.

Rubbing the Silks the right Way, with a Cloth dipped in the Spirit of Turpentine, removes them effectually.

To clean all Sorts of plain Silks.

This is done by rubbing them on a Table with Bran heated before the Fire.

N. B. A Peck of Bran is enough for a Suit of Cloaths.

To clean Sattins and Damasks.

A Suit of these may be cleaned by rubbing them with the Crumb of a Threepenny Loaf two Days old, mixed with a Quarter of an Ounce of Powder-Blue.

To clean flowered Silks.

The same Quantity of Crumb and Powder-Blue, as in the preceding Receipt, will do, and must be used the same Way; but the Bread should be new, as it will not be so apt to get into the Brocade; and if there be any Gold or Silver Flowers, let them be rubbed with a Piece of Crimson Velvet; after which the Stuff should be well shaken, and rubbed with a clean soft dry Cloth; Circumstances to be observed in all such Cases.

How to restore the Colour to Silks of a Dark-Brown or Iron-Grey, &c. Colours, spotted with Lemons, &c.

Touching them gently with Spirit of Sal Ammoniac, recovers their Colours; and will do the same to Scarlet and most other Colours.

A quick Way to take Grease out of Woollen-Cloth.

Dab the Spot with a Piece of wet Brown Paper rolled up with a red-hot Coal in it. When one Piece of Paper and Coal fails, let the Stain be dabbed with another, till it disappears, and then brushed.

How to take all Kinds of Spots out of Cloth, Stuffs, Silks, &c.

Mix a Pound of Rock-Allum, burnt and beat to Powder, with about eight Ounces of the Powder of the Roots of Florence-Flame (a Species of the Iris or Flower-de-Luce) and to these add the Whites of two new-laid Eggs, two Pound and an Half of Cake-Soap, and Half of an Ox's Gall, incorporating all well together with fair Water. To these some add a little Nitre or Saltpetre. Make up the whole into round Balls, and

dry them in the Shade. When you are to take out any Spot or Stain, wet the Cloth, and then rub it over with one of the Balls; after which letting it alone for a few Hours, wash it till the Water grows clear, which may be after two or three Applications. Some use warm, and others cold Water, both in the rubbing and the washings.

To take Iron-Moulds, and all Sorts of Spots or Stains, out of Linen.

These are removed by holding the Linen, where they are, round a Silver or Stone-Mug containing boiling Water, and by rubbing them with a Slice of Lemon. In the Middle of Summer, when the Sun is very hot, the soaping of them on both Sides, and then hanging them in the Sun till bone-dry, will take them out; and if the Linen be soaped all over, it will be very white. Rubbing the stained Places with Juice of Sorrel, or dipping them in the hot Juice will take out the Spots. The same may be done by rubbing them with Salt and Vinegar, and squeezing; or by dipping them a few Times in sharp Vinegar boiling in an Earthen, Tin, or Silver Pipkin, over the Fire, and nipping them; after which they should be well rubbed with Soap, dried before the Sun or Fire, and washed. Boiling-hot Milk will take the Stains of Fruit out of Linen.

To take Paint out of Linen.

Stains of that kind are extracted by rubbing them over with Butter, hanging them in the Sun, or before some heat, to dry, and then washing them.

To clean Gold and Silver Stuffs.

This is done by strewing the Crumbs of a Three-penny stale Loaf of Bread, mixed with a Quarter of an Ounce of Powder Blue, on the Stuff, and rubbing it with the Hand till it looks bright. Then the Crumbs should be shaken off, and the Stuff dusted, first with clean Flannel, and then rubbed with a Piece of Crimson-Velvet.

N. B. The Quantity of the Crumb and Powder must be according to that of the Stuff; and for Silver-Stuff, a large Tea-spoonful of burnt Alum, finely powdered, may be added to the Crumb of a Threepenny Loaf.

To clean Gold and Silver-Lace.

This is performed by taking some Talk, finely pounded, and moistened with the Spirit of Wine, and then rubbing it with a Brush over the Lace every Way. The same will do also for Gold and Silver Stuffs high raised; but Lace turns black, if rubbed with Talk by itself.

N. B. Gold and Silver-Stuffs, in order to preserve them from tarnishing, should be folded up with fine *Indian* Paper, wrapt in whited brown Paper well aired before the Fire. Round the whited-brown Paper should be a Piece of green Baize, aired in like Manner; and in the Drawer or Trunk, where they are put, should be some Saffron Papers, which may be had of the Dealers in Saffron. Gold or Silver-Stuffs ought not to be kept in Deal-Boxes.

To wash Cambricks, Muslins, and Laces.

They should be twice well soaped, and as often washed in warm Water; then they should be rubbed with a little Soap and Blue mixed together, and have boiling Water poured on them, and be covered for an Hour or two, when they should be well washed out, and rinsed in Pump-Water blued. After that they should be dried, starched, clapt in the Hands, half-dried before a Fire, then rolled in a Cloth, and ironed, which should be done the right Way of the Thread, and great Care taken that they be neither singed or frayed. When small Things are boiled, the Soap and Blue should be first mixed together, then beat up with a Whisk, and poured into the Water in which the Cloaths are to be boiled. This keeps the Blue from settling in the Cloaths; and if as much Pearl-Ashes, as will lie on a Shilling, be added, the Cloaths, or Stockings, will be as white as Snow. Yellow Linens or Lace may be made quite white, if they be well rubbed with a Quarter of a Pound of soft Soap and a Quarter of an Ounce of Powder Blue, well mixed; then rolled up and put into cold soft Water, with a Spoonful of Pearl-Ashes, and then boiled. If the first or second boil do not answer, let them be boiled again. Linen soaped, as above, in Summer, then laid in the Sun, and afterwards boiled, will be freed of all Stains. Fine Things should never be wrung, but squeezed in the Hand. Earthen Pans, or large wooden Bowls, are the best

Vessels to wash small Things in; and as the Bowls are apt to split, that may be prevented by boiling them in a Tallow-Chandler's Copper with the Tallow. To prevent the small Cloaths or Lace from shining, lay a Piece of white Paper over them, when you iron.

How to make Starch for small Linen.

Having wetted a Quarter of a Pound of Starch, mixed with a little Powder-Blue, so as it will bruise, add to it Half a Pint of Water, and then pour them into a Quart of Water boiling on the Fire. Stir well, and let the Starch boil at least a Quarter of an Hour, for it cannot be boiled too well, neither will the Linen iron or look well, unless the Starch be thoroughly boiled. After the Starch is strained, dip the Linen into it, and then squeeze it out. Dip first those Things you would have stiffest; but do not rub them in the Starch; and as you want the Starch stiff or thin, add or diminish. Some put Gum-Arabic, Allum, and Candle, into the Starch as it boils; but these are prejudicial; and if any thing be added, let it be Isinglass, about an Ounce to a Quarter of a Pound of Starch, for that will help to stiffen and make them clear, but not to be used to Laces. A Kettle of Bell-Mettle is the properest Vessel to boil Starch in.

To wash Silk Stockings and Handkerchiefs.

Some make a strong Lather with Soap, pretty hot, then lay the Stockings on a Table, and with a rolled coarse rough Cloth, rub them hard, turning them several times from one Side to the other, till they have passed through three Lathers. Then they rinse them in three or four Waters, till all the Soap is taken out; and when quite clear, hang them up, without wringing, to dry, with the wrong Sides outwards. They take them down when about half dry, and pulling them out with their Hands into Shape, let them lie some time, and then iron them on the wrong Side.—Others wash them in two cold Lathers, with Blue added to the second, and don't rinse, but turn them; then turning them, pull them smooth, press them, dry and roll them up tight. Laying Stockings in soak, before washing, spoils their Colour.—Handkerchiefs should first be washed in cold Water, but never in hot, for that quite spoils them;
and

and then in luke-warm Suds; then rinse, pull them smooth, fold and dry them.

To clean cast Ribbands.

First sprinkle them with fair Water, and then smooth them out; after which lay them on a Carpet or clean Cloth at full Breadth, and brush them gently with a thin Lather of *Castile* Soap; then rub them, till they be clean, in Water wherein a little Allum and white Tartar have been dissolved; after which the Colours will be fixed in them from further fading; but you must take care to dry them in the Sun, and smooth them with a Glass Slick-Stone.

The LAUNDRY-MAID.

AS this is not wrote for the accomplished Laundress, but only for young Beginners, and those who undertake all Sorts of Work, I shall not treat on the practical Parts of her Business, but only give a few general Remarks, together with some of the newest and most approved Receipts necessary to be known.

Soft Water is best for washing, and should be exposed for a few Days to the Sun, and allowed to settle. Hard Water may be softened by laying Chalk in the Bottoms of the Wells or Ponds; and if boiled, the Day before it be used, with some fine sifted Wood Ashes, and unslaked Lime, according to the Quantity of Water, it will answer extremely well the Purposes of Washing. When one Copperful is thus boiled, draw out the Fire from under it, to let the Water settle; then empty it clear into Tubs; rinse the Copper, and fill it again in the same Manner. Some Persons, at a great Wash, put Ode or Pearl Ashes tied in a Cloth, and let it lie in the Water they are to use for Washing; and when they boil the Cloaths, hang the Bag with the Ashes in the Copper. This they do with common Water, in which they also sometimes boil Wood Ashes. It is usual for some Servants to soap their Cloaths well over Night, then put them into the Copper, and early next Morning heat the Water; after which they take out the Cloaths, and so go to Washing: But this is a bad Method; for instead

of loosening the Dirt, it fixes it in them, if the Water should be in the least too hot, and makes it scarce possible ever to clean them. The following is a better Method, and won't give half the Trouble.—Wet the Linen with warm Water, and rub it over with Soap; then rub the Cloaths between your Hands very hard, and that will loosen the Dirt. After that, let them lie in hot Water till next Morning; then wash as usual, and there will be no Occasion for more Soap till the second Lather.—Chints and fine printed Cottons should be first thrown into Pump-Water, an Hour before washing them; and when wrung out of that, let them be washed in strong clear Suds: But if there be any fine Colours, as blue, yellow, or green, they must not be soaped at all, for that will draw out the Colour; nor washed in too hot Water. Then wring them out of those Suds; and after that, shaking them well, throw them into Pump-Water immediately, for they should not be longer in hot Water than they are washing, nor kept longer out of the Pump-Water than they are shaking, otherwise the Colours will run. Do them thus, till they have gone through three Suds; and having then rinsed and blued them immediately, hang them up to dry, not letting any Part, if possible, touch one another. Starch them when dry; then hang them up again; and when dry enough for ironing, fold and iron them directly; but let them not lie too long together. When the Colours, with bad former Washings, are run into the white Ground, wash the Cloath in three Lathers, but without putting it into Pump-Water. After that rinse the Cloath, and then put it into a Pail of soft Water mixed with half a Pint of the best White-Wine Vinegar, letting it remain there an Hour or two, in which Time all the Colours run into the Ground will be discharged, and the Cloth look clear and fine.

To wash Thread and Cotton Stockings.

Let them have two Lathers and a Boil, having blued the Water well; wash them out of the Boil, but don't rinse them; then turn the wrong Sides outwards, and fold them very smooth and even, laying them one upon another, and a Board over them, with a Weight to press them smooth. Let them lie thus about a Quarter of an Hour,

Hour, after which hang them up to dry; and when thoroughly so, roll them up tight, without ironing, by which Means they will look as new.

To wash Worsted Stockings.

This should be done in two cool Lathers, but there ought to be no Soap rubbed on them; after which let them be rinsed well, then turned and folded like Cotton Stockings, and after that dried and rolled up tight.

Before the Landress begins washing, she should take care that all Stains or Spots be taken out of the Linen; for which she will find proper Receipts under the Article *Chamber-Maid*. Old Soap goes farther than new, and gives a better Colour. As soon as the Linen is fit for ironing, there should be no Time lost; for it is apt to turn yellow by lying damp. Fine Linen should not be so dry as coarse, when ironed; and thus it will be stiff, and look like new.

Useful RECEIPTS in a FAMILY.

To kill Rats.

PLace pounded Quick-Lime, mixed with Oatmeal and coarse Sugar, in the Rats Way, with some Water near it; and when they eat it, they will drink till they burst, after which the rest will leave the House.

The professed Rat-Catchers gather them together in great Numbers, and then destroy them. Their Method is this.—They trail a Piece of the most strong scented favourite Food of the Rats, such as toasted Cheese, or broiled Red-Herrings, from the Holes or Entrances to their several Recesses in every Part of the House, or contiguous Building, whence it is proposed to allure them, to the Place of their Destruction, which should be some Closet or small Room, into which all the Openings, but one or two, should be shut. At the Extremities, and in different Parts, of the Course of these trailed Tracts, small Quantities of Meal, or any other kind of their Food, should be laid, to bring the greater Number to the Tracts, and to pursue their Course to the Centre Place where they are to be taken, where a more plentiful Repast should be prepared for them, and the trailing repeated for two or three Nights. But great

Care must be used by the Operator, to prevent the Smell of his Feet and Body from being perceived by these Animals, who have a surprizing instinctive Caution, and a Sagacity in discovering any Cause of Danger: And in order to this, his Feet must be covered with Cloaths rubbed over with *assa foetida*, or any other strong smelling Substance, that may overpower the Scent of these noisome Vermin; without which Precaution the Success of the Attempt will be frustrated, or at least very precarious. It is also proper that the Operator disguise his Figure by putting on something that may conceal his natural Shape, and make him look like an inanimate Substance; and what he puts on must also be scented with *assa foetida*, as well as his Shoes. When the Operator has decoyed the Rats for two or three Nights to the Place of Execution, he repeats their Repast the Night he thinks convenient to destroy them, which is effected different Ways. Some entice them into a very large Bag, the Breadth of which is sufficiently capacious to cover nearly the whole Floor of the Place where they are collected, which is done by laying Baits of Food in the Bag, and, when the Expence is not begrudged, by smearing a Vessel laid in the Middle of the Bag with the Oil of *Rhodium*, which has as bewitching or enchanting Power on them as the *marum Syriacum* (or Mastic Plant) has on Cats, and is sometimes used in the trailed Tracts. The Bag, which before lay flat upon the Ground with the Mouth spread open, is to be suddenly closed when the Rats are all in it. Others drive or fright them, by slight Noises or Motions, into a Bag of a long Form, the Mouth of which, after all the Rats are come in, is drawn up on the Outside of the Opening by which they entered, all other Ways of Retreat being secured. Others again intoxicate or poison them, by mixing with the Repast prepared for them the *coculus Indicus*, or the *nux vomica*. Mix four Ounces of the *coculus* with twelve Ounces of Oatmeal, and two Ounces of Treacle or Honey, made into a Paste: Put two Ounces of the *coculus*, well powdered, and infused for some time in strong Beer, will answer the Purpose; and a much less Proportion of the *nux vomica*, than of the *coculus Indicus*, will serve in mixing with the above Paste; or any similar Composition of these

these Drugs, with that kind of Food the Rats are most fond of, and which has a strong Flavour to hide that of the Drugs, will equally answer the End. When the Rats appear to be thoroughly intoxicated with the *co-culus*, or sick with the *nux vomica*, they may be put into a Bag or Cage (having first secured the Chamber-Door, that those who have any Remains of Sense or Strength may not escape) and afterwards destroyed at Pleasure.

An efficacious Receipt for destroying Bugs.

Take of the highest rectified Spirit of Wine (*viz.* Lamp Spirits) that will burn all away dry, and not leave the least Moisture behind, half a Pint; newly distilled Oil or Spirit of Turpentine, half a Pint; mix them together, and put in half an Ounce of Camphire, broke into small Bits, which will dissolve in a few Minutes. Shake them all well together, and with a Piece of Sponge or Brush, dipped in some of it, wet very well the Bed or Furniture wherein those Vermin harbour and breed, and it will infallibly kill and destroy them and their Nits, although they swarm ever so much: But the Bed and Furniture must be well and thoroughly wet with this Liquor (the Dust being first brushed and shaken off) by which means it will neither stain nor soil, nor the finest Silk or Damask Bed be in the least hurt. The Quantity here ordered (which will cost little more than a Shilling) will rid any one Bed whatever, however much it may swarm with Bugs: But if any of them should appear after once using this Liquid, it will be only for not having wetted the Lacing, &c. of the Bed, or the Foldings of the Linings or Curtains near the Rings, or the Joints or Holes in and about the Bed or Head-Board, wherein the Bugs and Nits nestle and breed; and then their being all well wetted again with more of the same Composition, which dries in as fast as you use it, and pouring some of it into the Joints, and Holes where the Sponge or Brush cannot reach, will most assuredly root them out entirely. Some Beds that have much Wood-Work, can hardly be thoroughly cleared, without being first taken down; but others, that can be drawn out, or that may be got well to behind, to be done as it should be, may be entirely freed of these Vermin. The Smell occasioned by this Mixture will all be gone in two or three Days; which,

however, is very wholesome, and to many People agreeable. You must always shake the Mixture very well, whenever you use it: And be sure to use it only in the Day-time, and not by Candle-light, lest it should catch the Flame, and occasion Damage.

The same Composition should be applied to the Bottoms of Chairs, after they are well brushed, and cleaned; and as for matted Chairs, first wash their Bottoms well with cold Water, and then beat them: Next Day, after they are thoroughly dry, brush them with two ounces of Fomantha and a Pennyworth of single Size well mixed.

Some Persons, whose Bugs remain after cleaning the Bed, and even frequently before, if they swarm very much, take an old Willow-case full of little Holes, and fill it with fresh Deal Shavings, and lay it under the Bolster. As these Vermin delight in the Shavings, there will be Numbers of them found next Morning in the Willow-case, which you may empty into a Fire; but you must be very careful that none of them get away: And therefore a better Method would be to use several small coarse Bags instead of a Pillow-case, as they may be thrown into any Fire, and thereby any Possibility of the Bugs escaping prevented. Rubbing the Joints and Bedstead with Ox-gall and Hemp-oil, well mixed together, is frequently used with Success in destroying Bugs. Mixing Oil of Turpentine in Paint for the Wainscoting is a good Preservative against Bugs and other Vermin.

To kill Fleas.

Washing the Floor with Lye and Ox-gall mixed together (which should also be done in case of Bugs) and rubbing the Bedstead with Rue and Wormwood, are esteemed certain Antidotes against these Vermin; But the best is Cleanliness, for Dirt is a sure Breeder of them, and where there are Sluts, there will be many Fleas.

To get clear of Flies and Gnats.

All sweet Things, dead Beer, Crumbs, and every Thing that may allure or draw Flies together, should be kept out of the way; and if the Tables and Window-frames be rubbed with Rue and Wormwood, they will avoid them. Be sure at the end of the Year, when these

these Vermin disappear, to destroy their Eggs, by dusting and thoroughly cleaning every Hole and Corner where they have harboured; and this will prevent a numerous Breed next Season. In Summer, place Ash-boughs and Flowers, made up in the form of Garlands or any other Shape, at the Head of the Bed; and the Flies and Gnats will harbour about them. Where Gnats are numerous and troublesome, if you wash your Hands and Face at going to Bed, with the Juices of Rue and Wormwood mixed in Water, it will prevent their Biting you: And this Wash is also a Preservative against Bugs. If you live near marshy or fenny Lands, where Gnats are generally very troublesome, burn some Fern in the Room, and these Vermin will go out; after which shut the Windows, and you will not be infested with them for that Night.

To preserve Poultry from Weasels and Foxes.

Weasels will not hurt Poultry that are rubbed with the Juice of Rue, or Herb-grace; neither will Foxes devour them, if they eat the Lungs or Lights of a Fox.

To take Oily Spots out of Paper or Parchment.

Rub the Spot on both Sides with Sheeps Bones burnt white, and then pounded; after which, put the Paper or Parchment into a Press between two Boards for about twelve Hours, and the Spots will vanish.

To preserve Writings from being eaten by Rats or Mice.

This is done by using Ink made with the Infusion or Decoction of Wormwood.

To make a Substitute for Tinder made with Linen.

Dissolve three Ounces of Salt-petre in a Pint and an half of fair Water in a Kettle or Pan over a clear Fire: Then thoroughly wet twenty-four Sheets of smooth brown Paper separately in the hot Liquor, and lay them on some clean Place to dry. When you have Occasion, you may put a Piece in your Tinder-Box, and using the Steel and Flint, it will catch like Wildfire.

How to cement broken China or Glass.

Mix very well half an Ounce of pounded Quick-Lime, a Drachm of the Powder of burnt Flint, and the like Quantity of Gum-Sandarack pulverised, in the Whites of two Eggs, beat to a Glair or fine Oil; with which anoint the broken Parts very carefully, and having wiped
the

the Edges very clean, let the Vessels remain in some warm Place till they dry. Some add a little Lime-Juice to the above Composition; but the Quick-Lime and Glair of Eggs will do alone. White Lead and Linseed Oil, finely ground together, are frequently used; but the Edges ought to be well cleaned, before the Pieces are put to dry, or else the Seams will look nasty.

To make Milk-Punch that will keep Years by Sea or Land.

Steep the Peel of twenty Lemons, and of four Seville Oranges, in six Quarts of Brandy or Rum, for twenty-four Hours; and then add two Quarts of Lemon and Orange Juice (almost three Parts of Seville Orange Juice) five Quarts of Water, four large Nutmegs grated, and two Pounds and an Half of double-refined Sugar. When these have stood twenty-four Hours, add three Quarts and a Pint of boiling Milk; then let the whole stand about twelve Hours; after which run it through a Jelly-Bag, till the Liquor becomes quite clear. This will keep good to either of the *Indies*.

To cure Musty Bottles.

Let them stand full of Kennel Dirt and Water, and then rinse them with clean Water.—For cleaning Bottles, put into them some clean Water with small Pebbles, or rather Shot, and then shake them well. After that rinse them with clean Water, and then put them into the Rack with their Mouths downwards: But if any Dirt remains after using the Shot, clean them with a Bottle-Brush; and before you use them, rinse them (being quite dry) with a little Brandy, though some prefer the Liquor with which they are to be filled.

To cure musty Wine-Casks.

This is done by applying the soft Part of a large fresh Wheaten or Household Loaf to the Bunghole, and letting it remain there six or seven Days.

For Chopped Hands.

Wash them at Night in a Quarter of a Pint of small Beer warmed, and mixed with a Piece of Butter about the Bigness of a Nutmeg. Wipe them, and put on a Pair of Gloves. This will make your Hands smooth, if frequently repeated; but you ought to cut the Palms of the Hands of your Gloves.

An

An excellent Composition to wash Hands with, instead of Wash-Balls, Soap, Almond Powder, &c.

Dry the whitest Fullers Earth before the Fire, beat it fine, and sift it; then mix it with an equal Quantity of common Sand, dried and sifted. Keep this Composition for Use, and, as well as cleaning the Hands, it will make them smooth and fine.

An approved Wash for making the Skin smooth and fine.

Boil a Quart of Water with four large Spoonfuls either of Bran or Oatmeal, and a Piece of Lemon Peel, about ten Minutes; after which strain it off, and keep for Use.

For Tender Feet.

Let them be often washed in hot Water and Bran, and the Soles rubbed with Brandy or Geneva. This Rubbing, after long walking or standing, will give great Ease.

How to take the Stains of Walnut-Shells, Dyes, and all kinds of Spots, from the Hands of Artificers.

All required is washing them twice or thrice with Juice of Lemon and a little Bay-Salt, and letting them dry of themselves. This will not only take off all Spots and Stains, but also take away Scurf and Sun-burn.

For the Toothach, and Scurvy in the Gums.

Apply an artificial Maghet to the Tooth affected, and the Pain will be removed. Washing the Mouth with Salt and warm Water every Morning is an excellent Remedy for the Scurvy in the Gums, and makes the Teeth white and clear. All coarse Powders, and too frequent Clearings, should be avoided, for they wear off the fine Enamel; and the best Thing to rub them with is a Butcher's Skewer, or a Piece of some such Wood, bruised and bit at one End till it becomes soft. This is the best daily Brush that can be made use of for the Teeth; and once a Fortnight you may dip it in a few Grains of Gunpowder finely bruised, and rub your Teeth with it. This will give them an inconceivable Whiteness, and remove every Spot or Blemish: But your Mouth should be well washed after this Operation, otherwise the Saltpetre, &c. used in the Composition of the Gunpowder, would be injurious to the Gums. The Teeth should be washed every Day after Dinner, and at going to Bed.

An

An infallible Remedy for a Scald Head, and many other Disorders.

Boil four Ounces of pure Quicksilver in two Quarts of Water in a glazed Pipkin, till Half is wasted ; bottle it for Use ; and the same Quicksilver will serve again, as often as there is Occasion for a fresh Supply of Liquor. This Preparation, which may properly be called *the poor Man's Medicine*, was, in *January 1764*, communicated to the Public by *J. Cook*, M. D. of *Leigh in Essex*, who esteems it of as general and extensive Service as any single one belonging to the whole *Materia Medica*, and as safe a Thing as so much simple Water. In short, on account of its many and various Virtues, when both externally and internally tried, he recommends it to destroy Worms ; to cure all Impurities of the Skin ; to purify the Blood, heal Ulcers, open Obstructions, scour the Glands, and to be drank freely as a Diet-Drink, as much and as often as one pleases.

For the Rickets and weak Limbs.

Bruise a Peck of Garden Snails in a Marble Mortar ; then put them into a Flannel Bag ; let them drop into a Bason ; and preserve the Liquor, which must be applied, as after directed, to the Child, having first given him three Doses of gentle Physic : Then take him in the Morning when he rises, and before he go to Bed, before the Fire, whether in Summer or Winter, and rub him with a Piece of new Flannel all over the Back and Joints ; after which dip the Flannel in the Snail Liquor, and then rub the Child as before. This Method should be continued for some Weeks ; and every Morning, after rubbing him with the Flannel and Liquor, he should be dipped with the Head foremost into Water ; then put a Flannel Shift on him immediately, and after letting him run about and play for an Hour to exercise him, and make his Blood circulate, dress him : But if the Child cannot walk, the Nurse should exercise and keep it in Motion. If the Child be recoverable, and properly taken care of, this Method will cure him.

IT will not be amiss here to add the following Tables, to prevent my young Pupils from being imposed on by any of the Tradesmen with whom they must have Dealings, almost every Day, for one trivial Article or another.

These Tables will serve for various Purposes, and shew the Amount of any Number of Things, at a fixed Price for one Thing single in Weight, Measure, or Tale. Also they shew the Price of one single Thing, at any Price for 100, or 104, or 105, or 112, or 120; all which several Numbers are in some Trade or other called an *Hundred*, thus:—

I. Most Things that we number by Tale have five Score to the Hundred, and no more, as Men, Money, Miles, Yards, Ells, &c.

II. Books in Trade have 104 to the Hundred.

III. Oranges, Apples, Pears, and other Fruit, have 105 to the Hundred.

IV. For all Goods sold by common Weight (called *Averdupois* Weight, 112 Pounds make an Hundred, 56 Pounds Half an Hundred, and 28 Pounds a Quarter of an Hundred. By this Weight, Meat of all kinds, Butter, Cheese, and most other Things, are sold; therefore I will here explain it. The Pound contains 16 Ounces, the Ounce 16 Drams, and the Dram is divided into Halves and Quarters. The greatest Weight is a Tun, which contains 20 Hundred Weight, or 2240 Pounds.

V. Bread, Gold and Silver, and some other Things, are sold by *Troy* Weight, which has 12 Ounces to the Pound; but the Ounce *Troy* is more than the Ounce *Averdupois*, the Pound *Troy* being near 14 Ounces *Averdupois*. An Ounce is 20 Pennyweights, a Pennyweight 24 Grains.

VI. Fish by Tale has 120 to the Hundred, so have Eggs; but all Fish by Weight is by the Pound *Averdupois*. Fish by Measure is by the Bushel, half Bushel, Peck, and half Peck, heaped up.

VII. Cloth, Linen and Woollen, Ribband Tape, Ferret, and such Things, are measured by the Yard of 4 Quarters, or Ell *English* of 5 Quarters, or Ell *Flemish* of 3 Quarters; and each Quarter contains 4 Nails, each Nail being 2 Inches and a Half.

VIII.

Value of	1 farth.	2 farth.	3 farth.	1d.	2d.	3 pence.	4 pence.	5 pence.	6 pence.
	s. d. f.	s. d. f.	s. d. f.	s. d.	s. d.	l. s. d.	l. s. d.	l. s. d.	l. s. d.
2	0 0 2	0 1 0	0 1 2	0 2	0 4	0 0 6	0 0 8	0 0 10	0 1 0
3	0 0 3	0 1 1	0 2 1	0 3	0 6	0 0 9	0 1 0	0 1 3	0 1 6
4	0 1 0	0 2 0	0 3 0	0 4	0 8	0 1 0	0 1 4	0 2 1	0 2 0
5	0 1 1	0 2 2	0 3 3	0 5	0 10	0 1 3	0 1 8	0 2 6	0 2 6
6	0 1 2	0 3 0	0 4 2	0 6	0 1 0	0 1 6	0 2 0	0 2 11	0 3 0
7	0 1 3	0 3 2	0 5 1	0 7	0 1 2	0 1 9	0 2 4	0 3 3	0 3 6
8	0 2 0	0 4 0	0 6 0	0 8	0 1 4	0 2 0	0 2 8	0 3 4	0 4 0
9	0 2 1	0 4 2	0 6 3	0 9	0 1 6	0 2 3	0 3 0	0 3 9	0 4 6
10	0 2 2	0 5 0	0 7 2	0 10	0 1 8	0 2 6	0 3 4	0 4 2	0 5 0
11	0 2 3	0 5 2	0 8 1	0 11	0 1 10	0 2 9	0 3 8	0 4 7	0 5 6
12	0 3 0	0 6 0	0 9 0	1 0	0 2 0	0 3 0	0 4 0	0 5 5	0 6 0
13	0 3 1	0 6 2	0 9 3	1 1	0 2 2	0 3 3	0 4 4	0 5 6	0 6 6
14	0 3 2	0 7 0	0 10 2	1 2	0 2 4	0 3 6	0 4 8	0 5 10	0 7 0
15	0 3 3	0 7 2	0 11 1	1 3	0 2 6	0 3 9	0 5 0	0 6 3	0 7 7
16	0 4 0	0 8 0	1 0 0	1 4	0 2 8	0 4 0	0 5 5	0 6 6	0 8 0
17	0 4 1	0 8 2	1 0 3	1 5	0 10 0	0 3 3	0 6 0	0 7 1	0 8 8
18	0 4 2	0 9 0	1 1 2	1 6	0 2 10	0 4 3	0 6 8	0 7 11	0 9 0
19	0 4 3	0 9 2	1 1 3	1 7	0 2 12	0 4 6	0 7 0	0 8 4	0 9 9
20	0 5 0	0 10 0	1 3 0	1 8	0 3 4	0 5 0	0 8 0	0 9 10	0 10 0
21	0 5 1	0 10 2	1 3 3	1 9	0 3 6	0 5 3	0 8 8	0 10 0	0 10 6

Value of	1 farth.	2 farth.	3 farth.	1d.	2d.	3 pence.	4 pence.	5 pence.	6 pence.
22	s. 0 d. 5	s. 0 d. 11	s. 1 d. 4	s. 1 d. 10	s. 3 d. 8	l. 0 s. 5	l. 0 s. 7	l. 0 s. 9	l. 0 s. 11
23	s. 0 d. 5	s. 0 d. 11	s. 1 d. 5	s. 1 d. 11	s. 3 d. 10	l. 0 s. 5	l. 0 s. 7	l. 0 s. 9	l. 0 s. 11
24	s. 0 d. 6	s. 1 d. 0	s. 1 d. 6	s. 2 d. 0	s. 4 d. 0	l. 0 s. 6	l. 0 s. 8	l. 9 s. 10	l. 0 s. 12
25	s. 0 d. 6	s. 1 d. 0	s. 1 d. 6	s. 2 d. 0	s. 4 d. 2	l. 0 s. 6	l. 0 s. 8	l. 0 s. 10	l. 0 s. 12
26	s. 0 d. 6	s. 1 d. 1	s. 1 d. 7	s. 2 d. 1	s. 4 d. 4	l. 0 s. 6	l. 0 s. 8	l. 0 s. 10	l. 0 s. 13
27	s. 0 d. 7	s. 1 d. 2	s. 1 d. 8	s. 2 d. 2	s. 4 d. 6	l. 0 s. 7	l. 0 s. 9	l. 0 s. 11	l. 0 s. 13
(28)	s. 0 d. 7	s. 1 d. 2	s. 1 d. 9	s. 2 d. 2	s. 4 d. 8	l. 0 s. 7	l. 0 s. 9	l. 0 s. 11	l. 0 s. 14
29	s. 0 d. 7	s. 1 d. 3	s. 1 d. 10	s. 2 d. 3	s. 5 d. 10	l. 0 s. 7	l. 0 s. 10	l. 0 s. 12	l. 0 s. 14
30	s. 0 d. 7	s. 1 d. 3	s. 1 d. 11	s. 2 d. 3	s. 5 d. 0	l. 0 s. 8	l. 0 s. 10	l. 0 s. 12	l. 0 s. 15
31	s. 0 d. 8	s. 1 d. 4	s. 2 d. 0	s. 2 d. 4	s. 5 d. 2	l. 0 s. 8	l. 0 s. 11	l. 0 s. 13	l. 0 s. 15
32	s. 0 d. 8	s. 1 d. 4	s. 2 d. 0	s. 2 d. 4	s. 5 d. 4	l. 0 s. 8	l. 0 s. 11	l. 0 s. 13	l. 0 s. 16
33	s. 0 d. 8	s. 1 d. 5	s. 2 d. 1	s. 2 d. 5	s. 5 d. 6	l. 0 s. 8	l. 0 s. 11	l. 0 s. 14	l. 0 s. 16
34	s. 0 d. 8	s. 1 d. 5	s. 2 d. 1	s. 2 d. 5	s. 5 d. 8	l. 0 s. 9	l. 0 s. 12	l. 0 s. 14	l. 0 s. 17
35	s. 0 d. 9	s. 1 d. 6	s. 2 d. 2	s. 3 d. 0	s. 6 d. 10	l. 0 s. 9	l. 0 s. 12	l. 0 s. 15	l. 0 s. 18
36	s. 0 d. 9	s. 1 d. 6	s. 2 d. 3	s. 3 d. 1	s. 6 d. 0	l. 0 s. 9	l. 0 s. 12	l. 0 s. 15	l. 0 s. 18
37	s. 0 d. 9	s. 1 d. 7	s. 2 d. 4	s. 3 d. 2	s. 6 d. 2	l. 0 s. 9	l. 0 s. 13	l. 0 s. 16	l. 0 s. 19
38	s. 0 d. 9	s. 1 d. 7	s. 2 d. 5	s. 3 d. 3	s. 6 d. 4	l. 0 s. 10	l. 0 s. 13	l. 0 s. 16	l. 0 s. 19
39	s. 0 d. 10	s. 1 d. 8	s. 2 d. 6	s. 3 d. 4	s. 6 d. 6	l. 0 s. 10	l. 0 s. 13	l. 0 s. 17	l. 1 s. 0
40	s. 0 d. 10	s. 1 d. 8	s. 2 d. 6	s. 3 d. 4	s. 6 d. 8	l. 0 s. 10	l. 0 s. 13	l. 0 s. 17	l. 1 s. 0
41	s. 0 d. 10	s. 1 d. 8	s. 2 d. 6	s. 3 d. 5	s. 6 d. 10	l. 0 s. 10	l. 0 s. 13	l. 0 s. 17	l. 1 s. 0

Value of	1 farth. s. d. f.	2 farth. s. d. f.	3 farth. s. d. f.	1 d. s. d.	2 d. s. d.	3 pence. l. s. d.	4 pence. l. s. d.	5 pence. l. s. d.	6 pence. l. s. d.
42	0 10 2	1 1 9 0	2 7 2	3 6	7 0	0 10 6	0 14 0	0 17 6	1 1 0
43	0 10 3	1 1 9 2	2 8 1	3 7	7 2	0 10 9	0 14 4	0 17 11	1 1 6
44	0 11 0	1 1 10 0	2 9 0	3 8	7 4	0 11 0	0 14 8	0 18 4	1 2 0
45	0 11 1	1 1 10 2	2 9 3	3 9	7 6	0 11 3	0 15 0	0 18 9	1 2 6
46	0 11 2	1 1 11 0	2 10 2	3 10	7 8	0 11 6	0 15 4	0 19 2	1 3 0
47	0 11 3	1 1 11 2	2 11 1	3 11	7 10	0 11 9	0 15 8	0 19 7	1 3 6
48	1 0 0	2 0 0	3 0 0	4 0	8 0	0 12 0	0 16 0	1 0 0	1 4 0
49	1 0 1	2 0 2	3 0 3	4 1	8 2	0 12 3	0 16 4	1 0 5	1 4 6
50	1 0 2	2 1 0	3 1 2	4 2	8 4	0 12 6	0 16 8	1 0 10	1 5 0
51	1 0 3	2 1 2	3 2 1	4 3	8 6	0 12 9	0 17 0	1 1 3	1 5 6
52	1 1 0	2 2 0	3 3 0	4 4	8 8	0 13 0	0 17 4	1 1 8	1 6 0
53	1 1 1	2 2 2	3 3 3	4 4	8 10	0 13 3	0 17 8	1 2 1	1 6 6
54	1 1 2	2 3 0	3 4 2	4 4	9 0	0 13 6	0 18 0	1 2 11	1 7 0
55	1 1 3	2 3 2	3 5 1	4 4	9 2	0 13 9	0 18 4	1 3 4	1 7 8
(56)	1 2 0	3 4 0	3 6 0	4 4	9 4	0 14 0	0 18 8	1 3 8	1 8 0
(84)	1 9 0	4 6 0	5 3 0	7 9	14 8	1 1 8	1 8 0	1 15 6	2 2 0
(112)	2 0 0	5 7	7 0	9 4	18 8	1 1 8	1 17 4	2 16	2 16 0

A TABLE to cast up Expences, or Wages.

<i>Per Year.</i>	<i>Per Month.</i>	<i>Per Week.</i>	<i>Per Day.</i>
<i>l.</i>	<i>l. s. d. f.</i>	<i>l. s. d. f.</i>	<i>l s. d f.</i>
1	0 1 6 2	0 0 4 2	0 0 0 3
2	0 3 0 3	0 0 9 1	0 0 1 1
3	0 4 7 1	0 1 1 3	0 0 2 0
4	0 6 1 3	0 1 6 2	0 0 2 3
5	0 7 8 0	0 1 11 0	0 0 3 1
6	0 9 2 2	0 2 3 2	0 0 4 0
7	0 10 9 0	0 2 8 1	0 0 4 2
8	0 12 3 1	0 3 0 3	0 0 5 1
9	0 13 9 3	0 3 5 2	0 0 6 0
10	0 15 4 0	0 3 10 0	0 0 6 2
11	0 16 10 2	0 4 2 3	0 0 7 1
12	0 18 5 0	0 4 7 1	0 0 8 0
13	0 19 11 1	0 4 11 3	0 0 8 2
14	1 1 5 3	0 5 4 1	0 0 9 1
15	1 3 0 1	0 5 9 0	0 0 9 3
16	1 4 6 2	0 6 1 3	0 0 10 2
17	1 6 1 0	0 6 6 1	0 0 11 1
18	1 7 7 2	0 6 0 3	0 0 11 3
19	1 9 1 3	0 7 3 2	0 1 0 2
20	1 10 8 1	0 7 8 0	0 1 1 1
30	2 6 0 1	0 11 6 0	0 1 7 3
40	3 1 4 2	0 15 4 0	0 2 2 1
50	3 16 8 2	0 19 2 1	0 2 9 0
60	4 12 0 3	0 3 0 1	0 3 3 2
70	5 7 4 3	1 6 10 1	0 3 10 0
80	6 2 9 0	1 10 8 1	0 4 4 2
90	6 18 1 0	1 14 6 1	0 4 11 2
100	7 13 5 0	1 18 4 1	0 5 5 3
200	15 6 10 1	3 16 8 2	0 10 11 2
300	23 0 3 1	5 15 0 3	0 16 5 1
400	30 13 8 2	7 13 5 0	1 1 11 0
500	38 7 1 2	9 11 9 1	1 7 4 3
1000	76 14 3 0	19 3 6 3	2 14 9 2

The above Table shews how much may be expended, or due, monthly, weekly, and daily, according to the yearly Allowance of any Sum from 1 l. to 1000 l. inclusive. The fractional Parts of a Farthing, in the daily Article, are added or omitted, as they exceed or are under the Half of that Coin: and the Month in this Table, and the next, is computed at 28 Days; but in the general Calculation 365 Days are allowed to the Year.

*A TABLE to cast up Expences or Wages by the Day,
Week, Month, and Year.*

By the Day.	By the Week.	By the Month.	By the Year.
s. d.	l. s. d.	l. s. d.	l. s. d.
0 1	0 0 7	0 2 4	1 10 5
0 2	0 1 2	0 4 8	3 0 10
0 3	0 1 9	0 7 0	4 11 3
0 4	0 2 4	0 9 4	6 1 8
0 5	0 2 11	0 11 8	7 12 1
0 6	0 3 6	0 14 0	9 2 6
0 7	0 4 1	0 16 4	10 12 11
0 8	0 4 8	0 18 8	12 3 4
0 9	0 5 3	1 1 0	13 13 9
0 10	0 5 10	1 3 4	15 4 2
0 11	0 6 5	1 5 8	16 14 7
1 0	0 7 0	1 8 0	18 5 0
2 0	0 14 0	2 16 0	36 10 0
3 0	1 1 0	4 4 0	54 15 0
4 0	1 8 0	5 12 0	73 0 0
5 0	1 15 0	7 0 0	91 5 0
6 0	2 2 0	8 8 0	109 10 0
7 0	2 9 0	9 16 0	127 15 0
8 0	2 16 0	11 4 0	146 0 0
9 0	3 3 0	12 12 0	164 5 0
10 0	3 10 0	14 0 0	182 10 0
11 0	3 17 0	15 8 0	200 15 0
12 0	4 4 0	16 16 0	219 0 0
13 0	4 11 0	18 4 0	237 5 0
14 0	4 18 0	19 12 0	255 10 0
15 0	5 5 0	21 0 0	273 15 0
16 0	5 12 0	22 8 0	291 0 0
17 0	5 19 0	23 16 0	310 5 0
18 0	6 6 0	25 4 0	328 10 0
19 0	6 13 0	26 12 0	346 15 0
20 0	7 0 0	28 0 0	365 0 0

Compute the *Pence* but of one Day's Expence,
So many *Pounds*, *Angels* †, *Groats*, and *Pence*,
Are spent in one whole YEAR's Circumference.

[Or] One Week's Expence in *Farthings* makes appear,
The *Sbillings* and *Pence* expended in a YEAR.

† An Angel is Ten *Sbillings*.

An

(192)

An Estimate of the necessary Charge of a Family in the middling Station of Life, consisting of a Man, his Wife, Four Children, and One Maid-Servant.

[illegible]

	<i>l.</i>	<i>s.</i>	<i>d.</i>
Brought over	112	4	8
Cloaths for the Master of the Family	16	0	0
Cloaths for Wife, who cannot wear much, nor very fine Laces, with	16	0	0
Extraordinary Expence attending every Lying- in, 10 <i>l.</i> supposed to be once in two Years	5	0	0
Cloaths for four Children, at 7 <i>l.</i> <i>per Ann.</i> for each Child.	28	0	0
Schooling for four Children, at 10 <i>s.</i> <i>per Quarter</i> for each Child	8	0	0
The Maid's Wages may be	4	10	0
Pocket Expences for the Master of the Family, supposed to be about 4 <i>s.</i> <i>per Week</i>	10	8	0
For the Mistress of the Family, and for the four Children, to buy Fruit, Toys, &c. at 2 <i>s.</i> <i>per Week</i>	5	4	0
Entertainments in Return for such Favours from Friends and Relations	4	1	1
Physic for the whole Family, one Year with another	6	0	0
A Country-Lodging sometimes, for the Health and Recreation of the Family; or instead thereof, the extraordinary Charge of nursing a Child abroad	8	0	0
Shaving, 7 <i>s.</i> 6 <i>d.</i> <i>per Quarter</i> ; and cleaning Shoes, 2 <i>s.</i> 6 <i>d.</i> <i>per Quarter</i>	2	0	0
Rent and Taxes, something more or less than	50	0	0
Expences of Trade with Customers, Travel- ling-Charges, <i>Christmas</i> Box-Money, Post- age of Letters, &c.	19	8	3
Bad Debts, which may easily be more than 2 <i>l.</i> <i>per Cent.</i> on the supposed Capital of 1000 <i>l.</i>	20	0	0
	315	0	0
There must be laid up one Year with ano- ther, for 20 Years, in order to leave a Child, and a Widow, if there should be one, 500 <i>l.</i> a-piece	75	0	0
Therefore 1000 <i>l.</i> by this Estimate, should gain one Year with another	390	0	0
I			
			Ter.ms

Terms of Carving FISH, FOWL, and FLESH.

A LLAY a Pheasant	Tire an Egg
Barb a Lobster	Tranch that Sturgeon
Border a Pastry	Sauce Plaice or Flounders
Break a Deer or Egript	Bide that Haddock
Break a Scarlet or Teal	Splay that Bream
Chine a Salmon	Splat that Pike
Culpon a Trout	Unbrace a Mallard
Mince that Plover	Unlace that Coney
Rear that Goose	Untach that Curlew
Sauce a Capon or Tench	Untach that Brew
Cut up a Turkey or Bustard	Spoil that Hen
Dismember that Heron	String that Lamprey
Display that Crane	Tame that Garb
Disfigure that Peacock	Thigh a Pigeon, Woodcock, all Manner of small Birds
Fin that Chevin	Tranfon that Eel
Leach that Brawn	Trufs that Chicken
Lift that Swan	Tusk a Barbel
Timber the Fire	

Bills of Fare for all Times of the Year, and also for Extraordinary Occasions.

A Bill of FARE for Spring Season.

1 **A** Collar of Brawn and Mustard.

2 A Neat's Tongue and Udder

3 Boiled Chickens

4 Green Geese

5 A Lumbard Pye

6 A Dish of young Rabbits

Second Course.

1 A Haunch of Venison

2 Veal roasted

3 A Dish of Soles or Smelts

4 A Dish of Asparagus

5 A Tanfie

6 Tarts and Custards

A Bill of FARE for Midsummer.

1 Neats Tongues and Coliflowers

2 A Fore Quarter of Lamb

3 A Chicken Pye

4 Boiled Pigeons

5 A Couple of stewed Rabbits

6 A Breast of Veal roasted

Second Course.

1 An Artichoak Pye

2 A Venison Pastry

3 Lobsters and Salmon

4 A Dish of Pease

5 A Gooseberry Tart

6 A Dish of Strawberries

A Bill of FARE for Harvest.

1 Capon and White Broth

2 A Westphalia Ham with Pigeons

3 A Grand Sallad

4 A Neat's Tongue and Udder roasted

5 A powdered Goose

6 Turkey roasted.

Second Course.

1 A Potatoe or Chicken Pye

2 Roasted Partridges

3 Larks and Chickens

4 A made Dish

5 Warden Pye or Tart

6 Custards

A Bill of FARE for the Winter Season.

1 A Collar of Brawn

2 Lamb's Head and White Broth

3 A Neat's Tongue and Udder roasted

4 A Dish of Minc'd Pyes

5 A Venison or Lamb Pye

6 A Dish of Chickens

Second Course.

1 A Side of Lamb

2 A Dish of Wild Ducks

3 A Quince

4 Two Capons roasted

5 Turkey roasted

6 A Dish of Custards

A Bill of FARE upon Extraordinary Occasions.

1 A Collar of Brawn

2 Pullets boiled

3 A Bisk of Fish

4 A Dish of Carps

5 A Grand boiled Meat

6 A Grand Sallad

7 A Venison Pasty

8 A roasted Turkey

9 A fat Pig

10 A powdered Goose

11 A Haunch of Venison roasted

12 Neats Tongues and Udder roasted

13 A Westphalia Ham boiled

14 A Joll of Salmon

15 Minc'd Pies

16 A Surloin of roasted Beef

17 Cold bak'd Meats.

18 A Dish of Custards

Second Course.

1 Jellies of all Sorts

2 A Dish of Pheasants

3 A Pike boiled

4 An Oyster Pye

5 A Dish of Plovers

6 A Dish of Larks

7 A Jolly Sturgeon

8 Two Lobsters

9 A Lumber Pye

10 Two Capons

11 A Dish of Partridges

12 A Fricasey of Fowls

13 A Dish of Wild Ducks

14 A Dish of crammed Chickens

15 A Dish of stew'd Oysters

16 A March Pane

17 A Dish of Fruits

A Bill of FARE for Fish Days.

1 A Dish of Butter and Eggs

2 A Barrel of Oysters

- 3 A Pike boiled
- 4 A stewed Carp
- 5 An Eel Pye
- 6 A Pole of Ling
- 7 A Dish of green Fish buttered with Eggs
- 8 A Dish of stew'd Oysters
- 9 A Spinage Sallad boiled
- 10 A Dish of Soles
- 11 A Joll of fresh Salmon
- 12 A Dish of Smelts fried

Second Course.

- 1 A Couple of Lobsters
- 2 A roasted Spitchcock
- 3 A Dish of Anchovies
- 4 Fresh Cod
- 5 Bream roasted
- 6 A Dish of Trouts
- 7 A Dish of Plaice
- 8 A Dish of Peaches
- 9 Carp farced
- 10 A Potatoe Pye
- 11 A Dish of Brawn buttered
- 12 Trenches with short Broth
- 13 A Dish of Turbot
- 14 A Dish of Eel Pouls
- 15 A Sturgeon with short Broth
- 16 A Dish of Tarts and Custards

A Bill of FARE for a Gentleman's House, about Candlemas.

- 1 Pottage with a Hen
- 2 Chatham Pudding

- 3 Fricasey of Chicks
- 4 A Leg of Mutton with a Sallad

Garnish your Dishes with Barberries

Second Course.

- 1 A Chine of Mutton
 - 2 A Chine of Veal
 - 3 A Lark Pye
 - 4 Two Pullets one larded
- Garnished with Slices of Orange

Third Course.

- 1 A Dish of Woodcocks
- 2 A Couple of Rabbits
- 3 A Dish of Asparagus
- 4 Westphalia Ham

Last Course.

- 1 Two Orange Tarts, one with Herbs
- 2 A Bacon Tart
- 3 An Apple Tart
- 4 A Dish of Bon Chertien Pears
- 5 A Dish of Pippins
- 6 A Dish of Pear manes

A Banquet for the same Season.

- 1 A Dish of Apricots
- 2 A Dish of Marmalade of Pippins
- 3 A Dish of Preserved Cherries.
- 4 A whole Red Quince
- 5 A Dish of dried Sweet Meat.

18 JUL 70



T H E

Young Woman's I N S T R U C T O R

For the Right Spelling of Words used in
MARKETTING, COOKERY, PICKLING, PRE-
SERVING, &c.

A	appetite	artifice	back
A Broad	apple	Ascension-	back-bone
address	appointment	day	baggage
advantage	apprentice	ashes	bagnio
age	apricots	Ash-wednes-	baker
alabaster	April	day	balance
ale	apron	asp	ball
allum	arbour	asparagus	balsam
almanac	arborist	assay	bark
almond	arithmetic	assembly	bankrupt
almond cheese	arms	assize	barb
cakes	arrack	asthma	barbel
almond-	arras	astrologer	barber
cream	arras-hang-	astronomy	barberries
aloes	ings	atom	bargain
alphabet	arras-weaver	attendants	barley
alphabetical	arrears	attire	barley-broth
anchovies	arrow	august	barley-cream
anise	arse	aviary	barm
aniseed	arsenick	averdupois	barn
ankle	arse-smart	autumn	baron
Anthony's fire	artery	axe	baroness
apoplexy	artichoak	azure	baronet
apostrophe	artichoak-	B	barrel
apothecary	bottoms	Baboon	barrow
apparel	article	bacon	barrow-hog
		I 3	barter

B E

barter
basket
bafon
bat
batchelor
bavins
bawd
bay
bay-tree
beach
bead
beadle
beam
bean
bear
beard
bearn
beaft
bean
beaver
bed
bedding
bee
beef
beef-gravy
beef-Heaks
beer
beet
beet-root
beeftings
beetle
beggar
bell
bell-flowers
bellows
belly
belt
belzebub
bench
bencher
bergamot
beryl

B L

betle
betony
bever
beverage
bezoar
bib
bible
bifoil
bill
billet
billet-doux
billion
binding
binn
birch
birds
biscuit
bisk
biftort
bit
bitch
black
blackening
black-bird
black-pud-
dings
bladder
blade
blanch'd
cream
blanket
blast
bleak
blemish
blew
blifter
blite
block
blood
bloom
blunders
blunderbuffs

B R

blush
boar
board
boat
boddice
bodkin
body
bog
bohea-tea
boil
boiler
bolfter
bolt
bonfire
bonnet
boot
bottle
bottom
bow
bowels
bowl
bramble
branch
brandy
brat
brawn
bread
breakfast
breakfast-
broth
breeches
brewer
brick
brick-duft
bricklayer
bride
bridewell
bridge
bridle
brimstone
brine
briony

C A

briscuit
bristle
brittle
brockala
broil
broker
broom
broth
brother
brown
bruife
buck
buckram
buff
bug
bulfinch
bull
bullace
bullet
bullion
bullock
bung
buns
burden
burdock
bush
bushel
bufinefs
bufkins
bufs
but
butcher
butler
butter
button
buzzard
C
Cabbage
cabinet
cacao-nut
cag
cake

calamint

C A

calamint
calendar
calf
calf's-head
calf's-feet-
jelly
calf's foot-
pudding
callico
callimanco
cambrick
camlet
camomile
camphire
canary
canary-bird
cancer
candles
candy
canker
canker-worm
cannister
canvas
cap
capon
carcase
cards
carnation
carp
carpent
carpet
carraways
carrot
carver
casement
cash
cask
casket
catarrh
caudle
caul
caustic

C H

cauldron
cedar
centaury
centinel
century
chaffinch
chair
chairman
chaldron
chalk
chamber
chandler
chandlery
charcoal
chariot
charges
charity
chastity
cheek
cheese
cheesemonger
cheshirecheese
cheshnut
chefs
chest
cherry
chevin
chick
chicken
chicken-pye
child
childermas-
day
children
chimney
chin
china-ware
chincough
chine
chip
chisel
chitterlings

C O

chocolate
chop
Christ
christmas
chub
chump
church
churne
chymist
cistern
citizen
city
civet
claret
clarify
clary
claw
clay
cleaver
cleverness
cloak
cloaths
clock
clod
clog
closet
cloth
clothier
cloud
clove
clover
clouts
club
coach
coat
cob-iron
cobweb
cochineal
cock
cockatrice
cockle
cockney

C O

cod
codlin
coffee
coffer
coffin
coin
colewort
collar
collation
collect
college
collier
collop
collyflower
coloquintida
colt
comb
comfits
coney
confectioner
constable
cook
cookery
cook-maid
cooler
cooper
copper
copperas
coquet
coral
cord
cordial
coriander
cork
corn
cornchandler
cornelian
cornice
corpse
costardmonger
cotton
couch

coverlid

C R

coverlid
counterpane
count
country
county
court
courtesy
courtship
cove
covey
cow
cowslip
crab
crack
crackling
cracknel
cradle
crag
cramp
crane
crape
cratch
cravat
cream
crease
creeper
crests
crests
crewet
crib
cribbage
crick
cricket
crimson
crocodile
crop
croquet
crow
crown
cruet
crum
crupper

D E

crust
crutch
cub
cuckoo
cuckold
cucumber
cud
cullender
culver
cummin
cup
cupboard
curd
curdle
curl
curlew
currants
currant-jelly
cushion
custard
customers
cutler
cutlets
cygnet
cylinder
cypress
D
Dab
dace
daffodil
dagger
daisy
damask
dame
damask
dandelion
darnel
date
daughter
day
deal
dearn

D O

dearning
dearth
debt
debtor
decanter
decease
deceit
December
decodion
deer
defluxion
delivery
denominator
desk
dew
diabetes
dial
diamond
diaper
diary
diascordium
dibble
diet
digestion
dike
dill
dimitty
dimple
dinner
directory
discount
disease
dish
dishclout
dissolvent
distaff
distemper
distich
dittany
dividend
dizziness
doctor

D R

dolphin
door
dose
doublet
dove
dough
dowdy
dower
dowlas
down
doxology
doxy
doze
dozen
drab
drag
draggle
dragon
drake
dram
draper
draught
dray
dregs
drench
dress
dribble
drill
drilling
drink
drip
dripping
dripping-crust
dripping-pan
drivel
dromedary
drone
drop
drop-biscuits
dropsy
dross
drove

drover

E L

drover
drought
drug
druggift
duck
duckling
duck-pye
dug
dumpling
dung
dungeon
dust
duster
dutchess
dye
dysentery
E
Eagle
eaglet
ear
earwig
easter
earth
eatables
eaves
ebony
eclipse
eddy
education
eel
eel-pouts
effigies
egg
egg-soup
elbow
elder
elder-roots
elder-wine
elecampane
elect
electuary
elements

F A

elephant
elixir
elm
embers
ember-week
embryo
emerald
emony
empyric
emrod
enamel
endive
England
entertainment
entrails
entry
eringo
ermine
errand
estimate
eve
evening
everlasting
syllabubs
ew
ewer
example
excess
excise
exciseman
excise office
experiment
exotic
exportation
extacy
extraordinary
extravagant
extreme
eye
eyelid
F
Fable

F I

face
faction
factor
faggot
fair
fairing
fardingale
family
fare
farm
farthing
fashion
fast
fat
faucet
feast
feather
feather-bed
feature
fever
February
fell
fell-monger
felt
felon
felony
female
fen
fender
fennel
fennigreek
fern
ferrel
ferret
ferry
ferula
fescue
festival
fierce
field
fife
fig
15

F L

filbeards
file
fillet
filly
film
filth
fin
fine-drawer
finger
firr
fire
first fruits
firstlings
fish
fish-gravy
fish-market
fishmonger
fist
fitch
fitters
five-finger-
grass
flag
flaggon
flail
flake
flambeau
flame
flank
flannel
flap
flash
flax
flea
fledge
fleece
flesh
flesh-hook
flesh-marker
flint
flip
flirt

flitters-

F R

G A

G O

G U

flitter-mouse french flum-
 float mery
 flock frock
 flood fritter
 flooding fringe
 floor frost
 florist freise
 flounder front
 flour frontiniac
 flourish froth
 flower flower fruit
 flower-de-luce fruiterer
 flummery fruitfulness
 flute fry
 flux fryable
 fly fuel
 fodder fuller
 fog fume
 foggy funeral
 food funnel
 foot furlong
 foot-pad furrier
 fore-door furze
 fore finger fustian
 fore-front fustick
 forehead G
 foreman Gabel
 forenoon gage
 forest galbanum
 fore teeth gall
 fork gallery
 fortnight gallon
 forty gallows
 fount gammon
 fountain gander
 fowl gantlet
 fox gaol
 frail garbage
 frame garble
 freight garden
 french beans gardener
 french biscuits garlic

garment
 garnish
 garret
 garter
 gate
 gawze
 geer
 geese
 gem
 gentian
 gentil
 gentleman
 gentry
 gerkins
 german
 germander
 ghenting
 ghizzard
 gibbet
 giblets
 giblet pye
 gilliflower
 gimlet
 gimpt
 gin
 ginger
 gingerbread
 girdle
 girth
 glanders
 glasier
 glas
 glas-house
 glister
 glitter
 Gloucester-
 cheese
 glue
 glutton
 gnat
 goat
 GOD

gold
 goldfinch
 goods
 gospel
 goose
 gooseberry
 gooseberry-
 cream
 goose-giblets
 gout
 gown
 grace
 grain
 grape
 grafs
 grafier
 grave
 grave-digger
 gravel
 grate
 grater
 gravy-soup
 greafe
 gridiron
 grillade
 grift
 grit
 groat
 grocery
 grogram
 groin
 groom
 grotto
 ground
 ground-ivy
 groundfel
 grout
 gruel
 guest
 guinea
 gull
 gullet

gum

H A

H I

H U

I N

gum
gunner
guffet
gut
guttle
guttler
guzzle
H
Haberdashery
hackney-
coach
haddock
haft
hag
haggess
hair
halter
ham
hammer
hammocks
hamper
hand
handful
handle
handsome
hangings
hangman
hare
harlot
harness
harp
harrow
harslet
hart
hartshorn
hartshorn-
flummery
hartshorn-
jelly
harvest
hasel
hash

hasp
hastings
hat
hatch
hatchet
hatter
haven
haunch
hawk
hawkers
hay
hazard
head
heal
health
heap
heart
heart-burn
heat
heater
heath
heaven
heel
heeler
hegler
heifer
hell
hellebore
helm
helmet
hem
hemlock
hen
herbs
heron
herring
hide
hill
hillock
hilt
hinge
hire

hireling
hock
hock-tide
hog
hog's pudding
hogoe
hogthead
hoidon
Holy Ghost
honey
honey-comb
honey-dew
honey-moon
honey-suckle
hood
hoof
hook
hoop
hopper
horn
horn-book
horse
hosier
host
hostess
hot cockles
hovel
hound
hour
house
household
hoy
huckle-bone
huckster
humbles
hundred
hunger
hunter
hurdle
hurricane
husband
husk
hut
hyacinth
hyssop
J
Jack
jack-a-lan-
thorn
jack-daw
jackall
jacket
jack-pudding
jakes
jalap
January
japan
jarr
jasper
jaundice
jaws
ice
iceing
jellies
jelly
jerkin
jersey
jessamine
Jesus
jews ears
jig
jill
jilt
image
imbroidery
impostor
imposthame
inch
income
industry
infant
infirm
infusion
ingot

I V

L A

L E

L I

ingredient	K	ladyship	lease
ink	Kennel	lamb	leasee
inkle	kerchief	lamb's-head	leather
inmate	kersey	lambkin	leaven
innholder	kettle	lamb-pye	lecture
instep	key	lamprey	lecturer
intellect	key-hole	lameness	ledge
interlude	kibe	lammas-day	leech
intermingle	kick	lamp	leek
intermixture	kickshaw	land	lees
intestines	kid	landlord	leg
inwards	kidney	landlady	legacy
job	kidnapper	landress	lemon
jockey	kilderkin	landry	lemon-cakes
joist	kiln	landskip	lemon-cheese-
joiner	kine	lane	cakes
jointure	kit	lanthorn	lent
joll	kitchen	lap	lentils
journal	kitten	lappet	leopard
journey	kite	lapwing	leper
journeyman	knee	lard	leprosy
jowler	knee-strings	larder	lesson
joy	knell	lardoon	lethargy
iron	knife	lark	letter
ironmonger	knight	laser-wort	lettice
ising-glass	knight-hodd	lash	lever
issue	knob	lask	levret
itch	knock	las	lice
item	knocker	last	lice bane
jubarb	knop	latch	licorish
judge	knot	lattice	lid
June	knowledge	laudanum	life
jug	knuckle	lavender	life-guards
jugler	L	lawn	light
juice	Lace	lax	lilly
July	lace-maker	laxative	limb
julap	lack	leach	lime
juniper	lackey	lead	limonade
justice	lad	leaf	line
ivory	ladder	leak	ling
ivy	ladle	lean	liniment
ivy-bush	lady	leap-year	link

linnet

LU

MA

ME

MO

linnet	luncheon	marmalade	merc
lint	lungs	marriage	merlin
lion	lurcher	marriageable	mermaid
lioneſs	lute	marrow	messenger
lip	luteſtring	marrow pud-	midwife
liquid	luxury	ding	midwinter
liquoriſh	lye	marſhal	mildew
litter	lynx	marſhalſea	mile
livelihood	lyre	martinmas	milfoil
liver	M	maſquerade	milliner
livery	Mace	maſh	mill
livery-man	mackarel	maſk	mill
lizard	mackaroons	maſon	mill
loach	madam	maſt	million
loadſtone	maggot	maſtick	milk
loaf	magpye	maſtiff	milkman
loam	maid	mat	milkwoman
lob-lolly	maiden	match	milt
lobſter	malady	matrimony	mine
lock	mallard	matron	miner
locket	mallows	Maundy-	miniſter
lockram	malt	thurſday	miniſter
locuſt	maſter	maw	mince
lodger	manchet	maw worms	minced meat
lodging	mango	mawks	minced-pyes
log	mantle	mayor	mint
loin	mantelet	mayoralty	minuet
London	mantle-piece	mayoreſs	miſfortune
loom	mantua	mazarine-blue	miſs
loriner	mantua-maker	mead	miſt
lot	map	meadow	miſtreſs
lot-tree	maple	meal	miſſetoe
lottery	maple tree	meal man	mite
lottery-office	March	meal-tub	miſthridate
love	march pane	meaſure	mittenſ
lovage	marigold	meaſles	mixture
louſe	marinade	meat	mizzle
lozenage	marjoram	medal	moat
lumber	market	medicine	mob
lumber-pye	market-man	melon	mock
luggage	market-wo-	memorandum	mode
lunacy	man	memory	modicum

mohair

M U

N I

O I

P A

mohair
 moiety
 moisture
 mole
 molosses
 Monday
 mongrel
 monkey
 monster
 mouth
 monument
 moon
 moon eyed
 morals
 morafs
 morning
 morphew
 morrow
 morsel
 mortal
 mortar
 mofs
 mother
 mouldy
 mound
 mountain
 mouth
 mow
 muck
 muckender
 mud
 muff
 mug
 mulberry
 mule
 mum
 mumper
 munch
 muscle
 musk
 music
 musket

muslin
 mussels
 must
 mutton
 mutton broth
 mutton chops
 mutton pasty
 mutton pye
 muzzle
 myrrh
 myrtle
 N
 Nag
 nail
 name
 nap
 nape
 napkin
 nard
 navel
 neat
 neatness
 net-weight
 necessaries
 neck
 necklace
 nectar
 nectarine
 needles
 needy
 neice
 neighbour
 nephew
 nerve
 nest
 nestling
 net
 nettle
 news
 nib
 nibble
 nice

nicety
 night
 nightingale
 nip
 nippers
 nipple
 nit
 nitre
 nitty
 noddle
 noggin
 nose
 nosegay
 nostrils
 note
 novel
 novelty
 November
 nourishment
 nozzle
 numbers
 nun
 nunccheon
 nurse
 nursery
 nut
 nutmeg
 nutting
 nymph

O

Oak
 oar
 oatmeal
 oat pudding
 oats
 October
 oculist
 oddness
 ockham
 oeconomy
 offal
 oil

oilman
 ointment
 oker
 olio
 olive
 omelet
 onion
 onion soup
 onyx
 opera
 opium
 orange
 orange-butter
 orangery
 orchard
 ordinary
 ore
 organ. organist
 orris
 orrietan
 orts
 ofier
 ofstler
 oftridge
 otter
 oven
 ounce
 outhouse
 ox-palates

P

Pack
 packet
 paddle
 paddock
 padlock
 page
 pail
 paint
 painting
 palace
 palsey
 pankake

pane

P H

pane
pangs
pantry
paper
pappy
paramount
parcel
parishioner
parliament
parlour
parmesan
parrot
parsley
parson
partridge
passe
pastry
pasture
patient
patten
pattern
pavement
paunch
pawnbroker
pea
peacock
peas-soup
peach
peck
peel
pelican
pen
pencil
penny
penthouse
pepper
perfume
periwig
perquisites
petticoat
pewter
pheasant

P R

phlegm
physician
pickling
picture
pig
pigeon
pigeon pye
pilchard
pinion
pillow-bear
pincers
pine-apple
pipkin
pippin
pitcher
plaice
plane
platter
plover
plough
pluck
plum pudding
pock
poison
pomatum
poppy
porcelain
porringer
posset
post-office
postillion
pottle
pouch
poulterer
pound
powder
pox
preserve
pretty
primer
primrose
princess

Q U

printing
prisoner
probe
product
promise
prong
proposal
proverb
providence
provision
prune
ptisan
pudding
puffin
pug
pullet
pulley
pulpit
pulp
pulse
pump
pumpkin
punch
puncheon
punk
puppy
purge
purl
purples
purslane
purfy
push
puss
put

Q
Quagmire
quart
quarter
quartern
quantity
quality
quick

R O

quicksilver
quilt
quince
quit-rent
quotidian
quotient
R
Rabbit
radish
ragoo
raiment
rain
rainbow
rammer
rasberry-jelly
rasher
rasor
rasp
ratafia-cream
rattle
raven
ream
receipt
reckoning
red cabbage
remedy
rennet
restorative
reward
rhenish wine
rheumatism
rhubarb
rib
ribbon
rice-pudding
rickets
ring
rye
roach
roast
robe
rock

S C

roe
root
rope
rose
rosemary
rofin
rottenness
rubber
rubbish
ruby
ruff
rush
rundlet
rupture
ruffet
ruffetin
rusty
S
Sabbath
sable
saddle
saffron
sage
salamander
salary
sallet
salmon
salt-seller
salve
sand
sattin
Saturday
sauce
saucer
savoy
sausage
saxafrage
scab
scales
scallion
scate
scavenger

S H

scholar
scissors
scold
scollop
sconce
scoop
score
scouring
scrag
scraper
screen
screw
scrutore
scull
scum
scullion
scurvy
scuttle
seal
seam
seamster
seamstress
season
seasoning
seed cake
selvage
sena
senses
September
serge
servant
fewet
sex
shad
shag
shalloon
shalot
shamoy
shape
shavings
shears
sheath

S P

sheet
shelf
shift
shilling
shirt
shock
shoemaker
shovel
shoulder
shrew or scold
shrimp
shrove-tide
shutters
sieve
silk
silver
simnel
sinew
sippet
sister
skewer
skillet
skin
skylark
slipper
sloven
small pox
smallage
smelt
smock
smoke
snail
snivel
snout
snuffers
socket
soil
sole
sop
soupe
sparables
sparrow

S T

spattle
spectacles
spice
spigot
spinet
spit
spleen
splinter
spoon
spout
sprat
spring
sprout
squirrel
stable
stack
stallion
standish
stationer
stay
steak
steel
steward
tingo
stink
stirrup
stitch
stock-gilli-
flower
stockings
stole
stool
stomacher
stone
stopple
stork
storm
stove
strainer
straw
street
string
strumpet

T A

T R

U T

Y E

strumpet

stuff

surgeon

sly

succory

sucker

suckling

suds

suet-dumpling

sugar

sulphur

summer

Sunday

supper

surfeit

surgeon

surloin

furtout

swab

swallow

swan

sweat

sweet-bread

swelling

swine

switch

swivel

swoon

sword

sycamore

syrup

T

Table-cloth

taffety

tallow

tamarinds

tankard

tansey

tap

tape

tapster

tarnish

tart

taste

tatters

taxes

tea-tongs

tenant

tenement

tester

tetter

thigh

thread

throat

thumb

Thursday

thyme

tick

tid-bit

timber

tinman

tinder

tittle-tattle

toast

tobacco

toilet

tongue

tooth

top-knot

towel

town

toy

trash

tray

treacle

treadles

trencher

tripe

trotters

trout

troy weight

trampery

trunk

trussel

tub-man

tucker

Tuesday

tun

tunnel

turbot

turkey

turnpike

turnip

turtle

tweezers

twelve-month

twig

twilight

twin

tympany

V

Vagrant

varlet

vault

velvet

venison pasty

verdigrease

verjuice

vermillion

veal-pye

vial

victuals

vinegar

vintner

viper grass

ulcer

umbrella

undress

unguent

unicorn

voider

vomit

upholder

urinal

usquebaugh

utenfil

vulture

W

Wages

waggon

wainscot

walnut

warren

watch

wedlock

Wednesday

week /

Westphalia

wherry

whipt-cro~~wn~~

white-broth

Whitfunday

wholesome

widow

winding-sheet

windlass

winch

window

wine

wing

wolf

woman

womb

wood

wool

work

wormwood

worsted

wound

wrappers

wren

wrist

writing

Y

Yard

yarn

yeast

yellow

yeoman

Y O

yeoman
yesterday
yesternight
yew-tree
yoke
yokemate

Y O

yolk
young
younger
youngster
youth
youthful

Z O

Zeal
zenith
zest
zodiack
zone

*A TABLE of the most familiar Proper Names
of Men and Women.*

A	Edward	Isaac
Abel	Eleazer	Jude
Abraham	Elias	Julian
Adam	F	L
Alexander	Ferdinand	Lambert
Ambrose	Francis	Lancelot
Andrew	Frederic	Laurence
Anthony	G	Leonard
Arnold	Gabriel	Leopold
Arthur	George	Lewis
Austin	Gervas	Luke
Augustus	Giles	M
B	Gilbert	Malachy
Barnaby	Godfrey	Mark
Bartholomew	Gregory	Martin
Benjamin	H	Matthias
Bernard	Henry	Matthew
C	Horatio	Maurice
Cæsar	Hugh	Michael
Charles	Humphry	Moses
Christopher	I	N
Clement	Jacob	Nathan
Constantine	James	Nathaniel
D	John	Nehemiah
Daniel	Jeffery	Nicholas
David	Jeremy	O
Dennis	Jonathan	Obediah
Dunstan	Joseph	Oliver
E	Josias	P
Edmund	Jushua	Patrick

Paul

D O

Paul
Peregrine
Peter
Philip

R

Ralph
Raphael
Raymond
Reynold
Richard
Robert
Roger
Roland

M A

S
Solomon
Samuel
Sampson
Saul
Sebastian
Sigismund
Silvester
Simeon
Simon
T
Theodore
Theodosius

U R

Theophilus
Thomas
Timothy
Toby
V
Valentine
Vincent
Urban
W
William
Walter
Z
Zachary

NAMES of WOMEN.

A

Abigail
Alice
Agnes
Amelia
Ann
Arabella

B

Barbara
Beatrice
Betty
Bridget

C

Caroline
Catherine
Cecily
Charlotte
Christian
Constance

D

Damaris
Deborah
Diana
Dinah
Dorothy

E

Eleanor
Elizabeth
Esther

F

Flora
Frances

G

Gertrude
Grace

H

Helen
Henrietta

I

Jane
Jean
Isabel
Judith

L

Laura
Louisa
Lucy
Lucretia

M

Magdalen

Margaret
Margery
Mary
Martha
Maud

P

Penelope
Phebe
Phyllis
Priscilla
Prudence

R

Rachel
Rebecca
Rosalmond
Rose
Ruth

S

Sarah
Sophia
Susanna

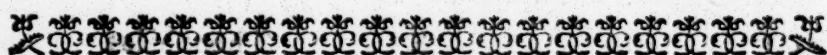
T

Theresa

U

Ursula

A G E.



A GENERAL
T A B L E
O F T H E
C O N T E N T S.

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